

ASIA RESTAURANT

GOURMET VIETNAMESE CUISINE

912 SOUTH 8 TH STREET
(313) 538-1158

SOUPS

1. SÚP MŨI CHU - ASPARAGUS AND CRABMEAT SOUP..... \$1.50
2. SÚP HÒA LŨY - WONTON SOUP..... \$1.50
3. SÚP TRỨNG - EGG DROP SOUP..... \$1.25
4. SÚP CHUA CAY - HOT AND SOUR SOUP..... \$1.25
5. SÚP CỎ VỊNH - BEEF MEATBALL SOUP..... \$1.50
6. SÚP HŨY - CORN AND SOUP..... \$1.25

APPETIZERS

7. CHẢ CỨNG BÚT - SPANISH ROLL..... \$1.45
A tasty melting of meat, crab, shrimp, vegetable and mushrooms wrapped in rice paper then deep fried until crispy and golden brown served with sauce and Vietnamese dipping sauce.
8. BÚ HƯỚNG LŨY - BEEF ON SKEWER..... \$1.50
Beef marinated with special sauce then grilled over medium heat with charcoal and onion green.
9. BÚ HŨY THỎNG CHU - FRIED WONTONS..... \$2.00
Crispy fried wontons served with lettuce and sweet and sour sauce.
10. TÔM CHUÂN LẺN BÚ - SHRIMP PUFFS..... \$1.50
Crispy fried shrimp croquette coated with rice flour.
11. ASIA'S TRIST (for two or more)..... each person for \$4.20
A combination of four different appetizers served in a flaming trip.
12. TRỨNG HŨY - HOT AND SPICY FRIED PICKLED ROLL..... \$2.55
Fried pork combined with pickled, garlic, pepper, mustard rice, served with shrimp strips.

13. BÚ CHUÂN - POKE SALAD ROLL..... \$2.50
Poke, hamster and vegetables wrapped in rice paper, served with Vietnamese dipping sauce.
14. BÚ CHUÂN - SHRIMP SALAD ROLL..... \$2.50
Shrimp, Vietnamese pork and vegetables wrapped in rice paper, served with Vietnamese dipping sauce.
15. CHUÂN TÔM - SHRIMP ON ZIGZAG CAKE..... \$4.50
Grounded shrimp with mushrooms wrapped around a stick of sugar cake and fried, served with rice paper, lettuce and the house special sauce.
16. CHUÂN TÔM BÚ CHUÂN TÔM - SHRIMP ON CIGAR ROLL..... \$2.50
Ground shrimp with mushrooms wrapped on crab stick and fried served with lettuce and lettuce Vietnamese sauce.
17. BÚ HŨY - FRIED RICE ROLL..... \$4.20
Pork, vegetable, hamster on skewers, served with lettuce cucumber, rice paper wrapper and the house special dipping sauce.
18. BÚ HŨY CƯỜI BẮM TRĂNG - CRISPED BEEF WITH RICE PAPER..... \$4.20
Beef in skewer served with vegetables, vegetables and rice paper wrapper, dipped with the house special peanut sauce.

HOUSE SPECIALTIES

19. BÚ HŨY CƯỜI BẮM TRĂNG - SPANISH ROLL..... \$4.25
The great specialty of the house capital of Chuân Vietnam is a rice paper spring rolled with pork or chicken shrimp, crab, mushrooms, onion green served with lettuce cucumber and the house special peanut sauce.
20. BÚ HŨY CƯỜI BẮM TRĂNG - BANANA LEAF Cakes AND SHRIMP PATE..... \$4.50
Beef tender with meat and shrimp being wrapped in banana leaves then steamed served with dipping sauce.
21. BÚ HŨY CƯỜI BẮM TRĂNG - BANANA Cakes..... \$2.20
Fried rice pokers fried with ground pork, onion, crab, mushrooms, garnished with house special, steamed cucumber, pickled rice leaves served with Vietnamese pork and Vietnamese sauce.
22. BÚ HŨY CƯỜI BẮM TRĂNG - RICE PASTE..... \$2.20
Made from rice flour and spread with steamed shrimp served with Vietnamese pork and Vietnamese sauce.

ASIA RESTAURANT

912 SOUTH 8 TH STREET
(313) 538-1158



Vietnamese Cuisine

23. BÚ HŨY CƯỜI BẮM TRĂNG - TAPIoca STARCH CAKES..... \$3.20
Made from tapioca starch fried with shrimp and pork served with rice cake.

SEA FOOD

24. TÔM XÀO HŨY - SHRIMP WITH CASHEW BUTTER..... \$2.50
Fresh shrimp mixed with butter mushrooms, water chestnut, peppers and other vegetables.
25. TÔM XÀO HŨY - SHRIMP WITH STRAW MUSHROOMS..... \$2.25
Shrimp sautéed with straw mushrooms.
26. TÔM CHUA NGUY - SHRIMP AND SOUR SHRIMP..... \$1.25
Fresh shrimp fried breaded shrimp with special sweet and sour sauce.
27. TÔM HŨY - SHRIMP SAUTÉED BUTTER..... \$1.25
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
28. TÔM XÀO HŨY - SHRIMP WITH MUSHROOMS..... \$1.25
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
29. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
30. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
31. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
32. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
33. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
34. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
35. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
36. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.
37. BÚ HŨY - SHRIMP WITH LOBSTER SAUCE..... \$4.50
Beef sautéed shrimp with shrimp, served on a bed of lettuce.

26. LẨU THẬP CẨM - VIETNAMESE SPECIAL - HOT POT \$5.00
A super combination of lean beef, and vegetables submerged in chicken broth served with rice.

POULTRY

35. CHICKEN CỨT QUAY - ROASTED CHICKEN \$6.50
Fresh Chicken marinated in wine and a special sauce, roasted then served on a bed of lettuce.
36. GÀ NƯỚNG CHANH - BUTTERFLEED LEMON CHICKEN \$5.50
Butterflea meat of chicken marinated with citrus lemon and then grilled.
37. GÀ XÀO MÀNG NẾC - CHICKEN WITH LEMON SAUCE \$5.00
Skewer chicken deliciously sautéed with lemon sauce, mushrooms, peas and vegetables.
38. GÀ CHUA HOYOT - SPICY AND SOUR CHICKEN \$4.50
Chicken pieces of broasted chicken chicken cooked with pineapple, green peppers and tomatoes in our special sauce and sour sauce.
39. GÀ XÀO HẠT DẸO - CHICKEN WITH CASHEW NUTS \$4.50
Chicken chicken marinated with olive cashew sauce, water chestnuts, peas and chicken chicken rice.

BEEF AND PORK

40. BÒ LÚC LƯỢNG - BROWND BEEF \$6.50
Cubes of beef browned and marinated in garlic, served on a bed of lettuce.
41. BÒ NƯỚNG LÚC LƯỢNG - GRILLED BROWNED BEEF \$6.50
Lean beef marinated in a special sauce, grilled with pineapple, mango, pineapple, and green.
42. BÒ XÀO MÀNG NẾC - BEEF WITH LEMON SAUCE \$5.50
Beef is fried with olive, mushrooms, water chestnuts and baby corn.
43. BÒ XÀO MÀNG NẾC - BEEF WITH LEMON SAUCE \$5.50
Beef is fried with olive, mushrooms, water chestnuts and baby corn.
44. BÒ CHUA HOYOT - SPICY AND SOUR PORK \$5.00
Cubes of pork marinated with olive cashew sauce and sour sauce.

Eat and keep your 2 to 3 in an old Vietnamese manner.

45. HEO XÀO THẬP CẨM - PORK WITH ASSORTED VEGETABLES \$5.50
Skewer pork with assorted vegetables.
46. HEO XÀO HẠT DẸO - PORK WITH CASHEW NUTS \$5.00
Skewer pork with olive cashew sauce and vegetables.

SALAD AND VEGETARIAN DISHES

51. SÀ LẠCH THƯỜNG - GARDEN SALAD \$2.50
A combination of fresh lettuce, cucumber, tomatoes, onion, water, lemon and soy sauce dressing.
52. SÀ LẠCH SODA - WATERFOLLS SALAD \$2.00
A combination of fresh watermelon, cucumber, tomatoes, onion and water.
53. SÀ LẠCH TỎM - GARLIC SALAD \$2.50
Dressed with olive, tomatoes, onion, and jalapeno, mixed in our special dressing.
54. GỎI HẠT DẸO THẬP CẨM - TOP WITH NUTS VEGETABLES \$5.00
A special diet combined of beef, baby corn, olive, mushrooms, tomato, onion, and vegetables.
55. CHỨ CHUA HOYOT - FRESH AND SOUR ROLL \$1.50
A special diet with olive, baby corn, and vegetables, served with special dipping sauce.
56. GỎI CHUA HOYOT - FRESH AND SOUR ROLL \$2.00
Fresh roll, vegetable, and vegetables, mixed in our special dressing.
57. GỎI CHUA HOYOT - FRESH AND SOUR ROLL \$1.50
Fresh roll, vegetable, and vegetables, mixed in our special dressing.
58. SÀ LẠCH CHUA HOYOT - FRESH AND SOUR ROLL \$2.50
A combination of fresh watermelon, cucumber, tomatoes, onion and water.
59. SÀ LẠCH CHUA HOYOT - FRESH AND SOUR ROLL \$2.50
A combination of fresh watermelon, cucumber, tomatoes, onion and water.
60. SÀ LẠCH CHUA HOYOT - FRESH AND SOUR ROLL \$2.50
A combination of fresh watermelon, cucumber, tomatoes, onion and water.

The secret of delicious food is the Vietnamese style and the way of preparing it.

RICE NOODLE AND VERMICELLI DISHES

61. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
62. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
63. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
64. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
65. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
66. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
67. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
68. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
69. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
70. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
71. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
72. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
73. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
74. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
75. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
76. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
77. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
78. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
79. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
80. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
81. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
82. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50
83. PHỞ TỎM - ASSORTED RICE NOODLE SOUP \$3.50

With me do not serve alcoholic beverages. You are welcome to bring your own.

FRIED RICE

84. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50
85. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50
86. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50
87. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50
88. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50
89. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50
90. CÀM CHANH - CHANH - ASSORTED SPECIAL FRIED RICE \$3.50

BEVERAGES

91. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
92. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
93. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
94. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
95. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
96. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
97. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
98. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
99. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
100. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00

DESSERTS

101. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
102. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
103. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
104. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
105. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
106. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
107. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
108. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
109. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00
110. HẠT HOYOT - CORN, BERRY OR CHERRY SODA \$1.00

CHEF'S SPECIALTIES

琵琶豆腐	TOFU BLOSSOMS	9.25
Pinks of blended tofu, mixed w. fire chopped vegetable, fried & golden w. a spicy sauce of firm bean, corn, onion & carrot.		
酥炸脆炸	BUDDHA CRISPY FRY	9.25
Shredded cut Zucchini, carrot, golden needle mushroom & Chinese mushroom wrapped by bean curd sheet, lightly breaded & fried to crispy.		
豉汁豆腐	STUFFED BEAN CURD IN BLACK BEAN SAUCE (STEAMED OR FRIED)	9.25
Cubes of bean curd stuffed with finely chopped vegetables in a luscious black bean & garlic sauce.		
五福炒米粉	MUSHROOM, MUSHROOMS RICE NOODLE OR CHOW FUN (BROAD & WIDE NOODLES)	9.50
This is a must for guests lovers! a quick stir fry of soft thin rice noodle. Topped w. five different kinds of mushrooms, vegetable ham & Chinese green kale in a light sauce.		
炸酥油條	GOLDEN FEATHER KNISHES	9.50
A thin, delicately suspended pastry roll filled with a luscious potato, carrot whip, lightly golden fried.		
宗唐雞	* DYNASTY MOCK CHICKEN	9.50
Chunks of mock chicken, served with a rich, delicious spicy sauce, garnished w. broccoli & cauliflower.		
美人魚	MOCK FISH IN BROWN SAUCE	9.50
Mock fish made from a combination of taro root & wheat flour, fried to golden, covered on top of a bed of vegetable & brown sauce.		
南海上素	STIR FRIED VEGETABLES SOUTH SEA STYLE	9.75
Diced cut mushroom, asparagus, cauliflower, green pepper, carrots & fresh green peas, sautéed & served in a pineapple shot.		
鼎湖雀巢	GOURMET VEGGI BASKET	9.75
Sautéed tender green kale, asparagus, broccoli, oyster mushroom, snow peas & chestnut, served in a bird's nest.		
天梯菜	VEGETABLE TEMPURA	9.95
A variety of selected fresh vegetables, deep fried to golden in a light batter w. a rich dipping sauce.		
麒麟豆腐	STEAM RAINBOW BEAN CURD	10.95
Steamed rice arrangement of bean curd, Chinese mushroom, carrot & mock ham, topped w. a clear sauce, garnished w. Chinese green kale.		
白玉雙菇卷	TWIN MUSHROOMS WINTER MELON ROLL (SEASONAL)	10.95
Section of asparagus, Chinese mushroom, carrot & mock ham, rolled up by a thin layer of winter melon & steamed.		
八仙會	LAND AND SEA DELIGHT	10.95
A combination of mock seafood, beef w. quality Chinese broccoli, straw mushroom, asparagus, snow peas & carrot in a gingery garlic sauce.		
鳳凰卷	For a surprise, try our PHOENIX ROLL (FRIED)	10.95
* HOT AND SPICY		

LUNCH SPECIAL MENU

SERVING MONDAY TO FRIDAY 11:30 AM TO 3:00 PM EXCEPT HOLIDAYS	
INCLUDES: WONTON, HOT & SOUR OR CORN with TOFU SOUP BROWN OR WHITE RICE	
MOCK MEAT, WHEAT GLUTEN ONLY	
豉汁西蘭豆仔	1. String Bean and Broccoli in Black Bean Sauce
魚香茄子	2. * Eggplant in Garlic Sauce
炒什菜	3. Sautéed Mixed Vegetables
甜酸肉	4. Sweet and Sour Pork
回鍋肉	5. * Sliced Pork Szechuan Style
大千雞	6. * Kung Pao Chicken
雪豆牛	7. * Tai Chin Chicken
豉味牛	8. Beef with Snow Peas
豆腐牛	9. * Beef w. Chili & Black Bean Sauce
什錦麵	10. Beef with Bean Curd
芽菜肉絲	11. Vegetable Lo Mein
什錦豆腐	12. Shredded Pork w. Bean Sprout
油炸豆腐	13. Bean Curd w. Mixed Vegetables
左宗雞	14. * Fried Bean Curd in Spicy Sauce
宗唐雞	15. * General Tso Chicken
炒五香	16. * Dynasty Mock Chicken
蘿蔔牛	17. Mushroom, Mushrooms
芝麻燻雞	18. Beef with Asparagus
廣東干炒河	19. Sesame Lemon Beef
豉汁釀豆腐	20. Cantonese Chow Fun
琵琶豆腐	21. Stuffed Bean Curd in Black Bean Sauce (Steamed or Fried)
芝麻燻雞	22. Tofu Blossoms
鼎湖雀巢	23. Fried Sesame Chicken with Lemon Sauce
	24. Gourmet Veggi Basket
* HOT AND SPICY	



Certified Kosher
Take Out Menu

素食軒

CHERRY STREET
CHINESE VEGETARIAN
RESTAURANT



Call For Delivery

1910 Cherry Street
Philadelphia, PA 19107
Phone: (215) 923-3663
Fax: (215) 923-4909

OPEN 7 DAYS A WEEK
Mon. - Thurs. 11:30 A.M. - 11 P.M.
Fri. - Sat. 11:30 A.M. - 11 P.M.
Sunday: 12 Noon - 11 P.M.

		SOUPS		Pk	Qt.
港式雲吞	Wonton	1.50	3.25		
酸辣湯	* Hot & Sour	2.25	4.50		
鹹菜湯	Mixed Vegetable		4.50		
炸豆腐粉絲湯	Fried Tofu with Mung Bean Noodle		4.50		
西洋菜豆腐湯	Watercress with Tofu		4.50		
紫菜豆腐湯	Seaweed with Tofu		4.50		
粟米豆腐湯	Com with Tofu		4.50		
草菇豆腐湯	Bean Curd with Straw Mushroom		4.50		
菠菜豆腐湯	Spinach with Tofu		4.50		
栗子海帶湯	Chestnut with Kombu		5.25		
金菇冬瓜湯	Winter Melon w. Golden Needle Mushroom (Seasonal)		5.50		
本樓雲吞湯	House Special Wonton		5.25		
三寶湯	Emerald 3 Mix		5.95		

		APPETIZERS			
上海春卷	Spring Roll (1)		1.35		
炸豆腐	* Fried Bean Curd with Spicy Sauce		3.75		
炸瓜	Fried Zucchini		3.75		
炸雲吞	Fried Wonton		4.25		
炸蔥	Whole Mushroom in Brown Sauce		4.50		
芝麻冷麵	* Cold Sesame Noodle		4.95		
蔥油餅	Shrimp Toast (2)		4.95		
蔥油餅	Scallion Pancake		3.75		
蛋餃或鍋貼	Dumplings, Steamed or Fried (8)		5.25		
翡翠餃或鍋貼	Jade Dumplings, Steamed or Fried (8)		5.50		
玫瑰餃或鍋貼	Rose Dumplings, Steamed or Fried (8)		5.50		
三色餃或鍋貼	Combination Dumplings, Steamed or Fried (8)		5.95		

		VEGETARIAN BEEF			
		(SOY BEAN)			
什菜牛	Beef with Mixed Vegetables		7.25		
什菜牛	Beef with String Beans		7.25		
什菜牛	Beef with Snow Peas		7.25		
什菜牛	Beef with Broccoli		7.25		
什菜牛	* Beef w. Chili and Black Bean Sauce		7.25		
什菜牛	Beef with Bean Curd		7.25		
什菜牛	Beef with Curry Sauce		7.25		
什菜牛	* Orange Flavor Beef		8.25		
什菜牛	Beef with Asparagus		8.50		
什菜牛	Sesame Lemon Beef		8.95		

		VEGETARIAN POULTRY			
		(WHEAT GLUTEN)			
什錦炒飯	Chicken with Mixed Vegetables		7.25		
什錦炒麵	Chicken with String Beans		7.25		
什錦炒麵	Chicken with Snow Peas		7.25		
什錦炒麵	Chicken with Broccoli		7.25		
什錦炒麵	* Chicken w. Chili & Black Bean Sauce		7.25		
什錦炒麵	Tai Chin Chicken		7.25		
什錦炒麵	Chicken with Cashew Nuts		7.25		
什錦炒麵	Chicken with Walnuts		7.25		
什錦炒麵	Chicken with Almonds		7.25		
什錦炒麵	* Kung Pao Chicken		7.25		
什錦炒麵	Sweet and Sour Chicken		7.25		
什錦炒麵	War Shu Duck		7.95		
什錦炒麵	Lemon Duck		7.95		
什錦炒麵	Mock Duck		7.95		
什錦炒麵	Moo Shu Chicken (with 4 Pancakes)		8.25		
什錦炒麵	Fried Sesame Chicken w. Lemon Sauce		8.25		
什錦炒麵	* Hunan Shredded Duck		8.25		
什錦炒麵	* Kung Pao Chicken with Broccoli		8.25		
什錦炒麵	Chicken with Asparagus		8.50		
什錦炒麵	General Tso Chicken		8.50		

		VEGETARIAN PORK			
		(SOY BEAN)			
什錦炒飯	Sweet and Sour Pork		7.25		
什錦炒飯	Pork with Scallion		7.25		
什錦炒飯	* Sliced Pork Szechuan Style		7.25		
什錦炒飯	Shredded Pork with Bean Sprouts		7.25		
什錦炒飯	Pork with String Beans		7.25		
什錦炒飯	Shredded Pork w. Golden Needle Mushroom		7.50		
什錦炒飯	* Shredded Pork w. Pickled Cabbage		7.50		
什錦炒飯	* Home Style Stir Fried Pork Ding		7.95		
什錦炒飯	Moo Shu Pork (with 4 Pancakes)		8.25		
什錦炒飯	Sliced Pork w. Cauliflower & Zucchini		8.25		

		OTHER POPULAR DISHES			
什錦炒飯	Sauteed Mixed Vegetables		7.25		
什錦炒飯	* String Beans Szechuan Style		7.25		
什錦炒飯	Bean Curd with Mixed Vegetables		7.25		
什錦炒飯	* Bean Curd Szechuan Style		7.25		
什錦炒飯	Buddha Delight		7.25		
什錦炒飯	Eggplant in Garlic Sauce		7.25		
什錦炒飯	Eggplant in Black Bean Sauce		7.25		
什錦炒飯	Sauteed Chinese Green Kale		7.50		
什錦炒飯	Sauteed Spinach with Fresh Garlic		7.50		
什錦炒飯	Sauteed Chinese Broccoli, Tofu and Chinese Mushroom		8.25		
什錦炒飯	Sauteed Mushrooms w. Ham & Kale		8.95		
什錦炒飯	* Fried Oyster-Mushroom in Spicy Salt		8.95		
什錦炒飯	Sauteed Asparagus w. Zucchini & Chinese Mushroom		8.95		

		RICE AND NOODLES			
什錦炒飯	Vegetable Fried Brown Rice		6.50		
什錦炒飯	Vegetable Lo Mein		7.25		
什錦炒飯	Pan Fried Noodle with Vegetables		7.25		
什錦炒飯	* Pan Fried Noodle with Beef, Chili and Black Bean Sauce		7.50		
什錦炒飯	Rice Noodle with Vegetables		7.25		
什錦炒飯	* Rice Noodle Singapore Style		7.25		
什錦炒飯	* Beef Chili & Black Bean Sauce Chow Fun		7.50		
什錦炒飯	Udon Noodle with Mixed Vegetables & Chicken		8.25		
什錦炒飯	Hawaiian Fried Rice		8.25		
什錦炒飯	Steamed White Rice		Small 0.60 Large 1.20		
什錦炒飯	Steamed Brown Rice		Small 0.75 Large 1.50		

		CHINESE VEGETARIAN			
		SPECIALLY INTRODUCING THE FOLLOWING NEW DISHES			
什錦炒飯	1. Shrimp with Mixed Vegetables		8.50		
什錦炒飯	2. * Shrimp w. Mixed Vegetable in Garlic Sauce		8.50		
什錦炒飯	3. Shrimp with String Beans		8.50		
什錦炒飯	4. Shrimp with Snow Peas		8.50		
什錦炒飯	5. Shrimp with Broccoli		8.50		
什錦炒飯	6. Shrimp with Cashew Nuts		8.50		
什錦炒飯	7. Shrimp with Walnuts		8.50		
什錦炒飯	8. Shrimp with Almonds		8.50		
什錦炒飯	9. * Kung Pao Shrimp		8.50		
什錦炒飯	10. * Shrimp Szechuan Style		9.50		
什錦炒飯	11. Fried Shrimp in Spicy Salt		9.50		
什錦炒飯	12. * Shrimp w. Walnuts in Tarter Sc.		10.95		

		DESSERTS (NON DAIRY)			
什錦炒飯	BLINTZES with Mopk Sour Cream		1.50		
什錦炒飯	Choice of either Cherry, Apple, Blueberry or Cheese (made w/ Tofu)				
什錦炒飯	RICE CREAM		2.00		
什錦炒飯	Choice of either Vanilla, Lemon, Strawberry, Cocoa Marble Fudge, or Mango Raspberry.				
什錦炒飯	DICED PINEAPPLES		1.50		
什錦炒飯	ALMOND COOKIES		1.50		

Printed By Regan Carter 215 627.8668

The Tavern Guide

In 1975, after painstaking research, the National Park Service rebuilt the City Tavern. Today, the tavern appears essentially as it did two hundred years ago, even down to the front awning which shielded the tavern from the summer sun.

The original City Tavern was comprised of five levels. The cellar housed the kitchen, the first and second floors contained the public areas; the third floor was devoted to lodging rooms; and the attic probably served as a servants' quarters. The first and second floors were the heart of the tavern operation.

As you come into the tavern from Second Street, you first enter a long hallway. To your immediate right is the Subscription Room, so called because the magazines and newspapers to which the tavern subscribed were located there. Behind the Subscription Room is the Bar Room. The bar would have been the tavern's nerve center. Here, patrons could arrange to rent a room, order a meal or leave the last straw.

Across the hallway from the Subscription Room is the Coffee Room. From the very beginning of the tavern's history, a Coffee Room was set aside where merchants could discuss ship movements (note the maps on the wall) and other business over a cup of coffee or stronger drink.

The room next to the Coffee Room is known simply as the Southwest Dining Room and is representative of the tavern's public dining spaces. The stair in the main hallway lead to the second floor. As you reach the top of the stairs, the Long Room is directly in front of you. The original Long Room was the scene of elegant balls and brilliant entertainments. It was in the Long Room that Congress held the first Fourth of July celebration in 1777.

Adjoining the Long Room are two private dining rooms. These rooms would have accommodated clubs or groups desiring privacy. To your left (as you stand at the top of the stairs) is the Chamberlains Room, named in honor of the Pennsylvania chapter for the Society of the Cincinnati, which helped refurbish this room. This organization is composed of direct descendants of the Revolutionary officers who founded the

original Pennsylvania chapter at the City Tavern in 1783.

The room to your right is called the Charter Room in honor of the subscribers to the constitution of the original City Tavern and, also in honor of the members of the national House Furnishings League who contributed toward furnishing the present City Tavern.

In 1991, the cellar area was opened to the public for dining. The adaptation of the City Tavern cellar provides insight into historical aspects of food storage, preparation and service. From 1773 - 1848, the cellar served the vital purpose of work and storage areas. Fresh foodstuffs would be delivered to the Second Street entrance. At the rear of the building, casks, barrels and boxes were hoisted into the cellar up throughout the middle-stair alley. There the cook-staff had access to water pumps on the public street. This area also served for dish washing. The back cellar room was used for the long term storage of bulk foodstuffs such as barrels and casks for flour. The larger room located on the southeast corner was probably used as a storeroom for prepared foods like pickled meat and preserved fruits. From the kitchen on the northeast corner, food was prepared and distributed for service. The cellar interpretation provides visitors with insight into the work as essential to the tavern's success and shows the relationship to the area above.

The Tavern Guide

The City Tavern has been rebuilt so that you may enjoy a "taste" of the past and share the atmosphere of gentility and good cheer enjoyed by our nation's founders. Built by the National Park Service and Concepts By Stubb, Ltd., the tavern's operators have made every effort to faithfully recreate the tavern as it operated during the American Revolution. It is our hope that, should John Quincy Adams return, he would still rank of the tavern as "the most genteel tavern in America."

City Tavern
133 S. Second Street
Philadelphia
215-413-1443 fax 215-413-3043
visit us at www.citytavern.com
or email at citytavern@2000.net

The Story of THE CITY TAVERN

An introduction to Revolutionary America's MOST GENTEEL TAVERN

Consisting of

A narrative and true account of THE CITY TAVERN in the CITY of PHILADELPHIA

And containing

Concise discourses on Taverns
and Dining Customs of the age

To which is added

A brief guide to the public
rooms of the Tavern.

THE SECOND EDITION
MCMXXI



CITIZENS BANK

Not your typical bank.

Of Taverns

An 18th century tavern was much more than a place to quench one's thirst. In towns and cities where there were no office buildings, banks, stock exchanges or convention centers, and where most men worked in their homes or in small offices, taverns served all these functions. Food and drink were, of course, served, but taverns were also the cities' central meeting places. Stock and ship cargo were bought and sold, new companies organized, notices posted, and newspapers from home and abroad pursued, all at the local tavern.

Social functions were equally important. Taverns hosted dinners for fraternal societies, meeting of political friends and foes, gatherings of local military companies, dinners, musical concerts, and all sorts of other entertainments. New from afar reached taverns more quickly than it did the newspapers, another reason for their continued popularity.

There was an apparent distinction throughout most of the eighteenth century between coffee houses, where food, drink and meetings were of prime importance, and inns, where out-of-town visitors (or "strangers," as they were known) might lodge. Taverns served both of these functions, making them important places for both local residents and visitors.

Of Dining Customs

The food which was served at the original City Tavern was not different from that of the present day. Although preparation time could be exorbitantly long, and primitive preservation methods limited the varieties of food available, many of the dishes offered then would be instantly recognized today. It is in dining customs that the 18th century differs most from our own.

Our ancestors ate their large meal considerably earlier than we do. There was an age before long distance commuting,

business was conducted early in the evening, with the main meal midway through the afternoon. The day began with breakfast and was concluded with a simple supper in the evening. In public establishments like the City Tavern, however, tea, coffee, soup, ice cream, and liquor were available at the bar at all times. As outlined in cookbooks of the period, the dinner meal generally had two courses, each of which contained meat, fish, meat and fruit pies, poultry, puddings, vegetables and "relishes" (jellies or aspics, preserves, salads, and pickled food and sauce). Of course the quality of the food would vary according to the season and the occasion. The various dishes for each course were spread upon the table in a precise manner, and diners chose from among the offerings, taking small portions from each.

As the century progressed, there is evidence that some Americans preferred to serve all, or nearly all, the meat dishes in the first course. Often, after the second course, the tablecloth was removed and fruit, cheese and wine were served. At this time the ladies would withdraw, but they would be called by a chance of vulgar remark caused by the free flow of wine.

Perhaps the most notable difference in dining customs between the 18th century and the present day is that, at least for the well-to-do, dining tended to be an experience rather than just a meal. It was in providing this experience that the City Tavern excelled.

The Narrative

When John Adams arrived in Philadelphia in August of 1774 to attend the First Continental Congress, he was greeted by leading citizens and immediately taken to the tavern he would call "the most graceful tavern in America." The tavern Adams referred to, the City Tavern, was not yet a year old and was already caught in momentous events. A few months earlier, Paul Revere had ridden up to the tavern with the news of the closing of the port of Boston by the British government. Now, some of the most influential men in the colonies gathered in Philadelphia to decide on

a common response to this and other "intolerable acts." For the next decade the City Tavern would be a familiar sight to leading figures of the Revolution.

The tavern was built "for the convenience and credit of the city" by a group of eminent Philadelphians who felt that their hometown deserved a fine tavern which reflected its status as the largest, most cosmopolitan city in British North America. When the tavern was completed in 1773, it was one of the most elegant buildings in the city. Situated on Second Street, a main thoroughfare, the City Tavern was constructed in the latest architectural style and stood three stories high. Inside, it "boasted" of several large club rooms, two of which threw into one make a spacious room of near fifty feet in length, for public entertainment. There were "several commodious lodging rooms, for the accommodation of strangers, two large kitchens, and every other convenience for the purpose." In addition, there was a Bar and also a Coffee Room, which was supplied with English and American newspapers and magazines.

The new tavern immediately became a social and economic center for the city. The club rooms hosted various benevolent and social organizations, including the St. George's Society, the Free and Accepted Masons, the Friendly Sons of St. Patrick and the Jockey Club. The elegant Long Room was the setting for public entertainments and balls. Downstairs, in the Bar and the Coffee Room, important business affairs were conducted by principal merchants of the city.

In 1774, as the breach with Great Britain widened, politics were the dominant topic of conversation at the City Tavern. In May, leading citizens held a meeting in the Long Room to shape Pennsylvania's response to the "intolerable acts." Three months later, as the delegates to the First Continental Congress began to arrive in Philadelphia, the tavern was thrust onto center stage in the dispute with England.

From that time until the close of the century,

the City Tavern knew the patronage of the great and near-great of the American Revolution. It became the practice of the members of the Second Continental Congress to dine together each Saturday at the tavern. Eight of the delegates, Randolph, Lee, Washington, Harrison of Virginia, Astop of New York, Chase of Maryland, and Rodney and Brad of Delaware chose to form a "table" and dine there daily. No doubt, matters of momentous importance were discussed and decided over a glass of Madeira and steaming roast of venison.

The war years brought change and turmoil to the City Tavern. There were grand entertainments, such as Continental Congress' first Fourth of July celebration in 1777, but there were also melancholy events, including the funeral of General Hugh Mercer of Virginia. Daniel Smith, the first mayor of the tavern and host to the Continental Congress, showed himself to be a Loyalist when the British Army captured Philadelphia in the Fall of 1777. When his prisoners left in June of 1778, "Bride Smith" as he was known, went with them. Fortunately, a new manager, Gifford Dalley, was found in time to host a gala Independence Day celebration to mark the city's liberation. After the war, the tavern settled into a more sedate existence which was not interrupted until the opening of the Continental Convention in 1787. Once again, the states sent their most able leaders to Philadelphia; and once again, these leaders enjoyed the hospitality of the City Tavern. It was fitting that the adjournment of the convention in September, the delegates gathered for one final dinner at the City Tavern.

In the 1790's, the City Tavern began to lose its place of prominence to newly constructed "hotels." For the next half century, it underwent a number of changes, serving primarily as a merchant's exchange until 1824. In 1824 it was demolished to make way for new brownstone stores. A newspaper of the time noted the passing of the tavern, and remarked that in a generation or two, "the City Tavern will not be remembered except by some curious deliver into the past."

甜品, 糖水		
芒果布丁 <i>mango pudding</i>	1.75	
脆皮奶	2.00	
柔道奶	2.00	
香滑芝麻糊	1.50	
香滑花生糊	1.50	
西豆腐花	1.00	
咸豆腐花	1.25	
红豆豆腐花	1.50	
红豆沙	1.50	
椰汁香芋西米露	1.50	
各式糖水	1.50	
凉粉	1.25	
龟苓膏	1.25	

飲品 <i>Beverage</i>		
咖啡 <i>coffee</i> (small) 0.55 (large) 1.10		
冻咖啡	1.10	
法国咖啡 <i>French coffee</i>	1.50	
鸳鸯	1.10	
鸳鸯奶茶	1.50	
奶茶 <i>milk tea</i> (small) 0.55 (large) 1.10		
冻奶茶 <i>cold milk tea</i>	1.10	
冻奶茶	1.10	
汽水 <i>Soda</i>	.60	

奶昔 <i>Milk shake (made with ice cream)</i>		
香草奶昔 <i>vanilla milk shake</i>	2.50	
朱古力奶昔 <i>chocolate milk shake</i>	2.50	
草莓奶昔 <i>fresh strawberry milk shake</i>	2.50	
芒果奶昔 <i>mango milk shake</i>	2.50	
密瓜奶昔 <i>honeydew milk shake</i>	2.50	
哈密瓜奶昔 <i>cantaloupe milk shake</i>	2.50	
香蕉奶昔 <i>banana milk shake</i>	2.50	
木瓜奶昔 <i>papaya milk shake</i>	2.50	

冰沙 <i>Cooler/shakes</i>		
各式鲜果冰沙	2.00	
<i>All fresh fruit cooler/shakes</i>		
(西瓜, 草莓, 密瓜, 哈密瓜, 菠萝, 奇異果, 牛油果, 榴梿, 芒果, 菠萝蜜)		
<i>(watermelon, strawberry, honeydew, kiwi, Pineapple, cantaloupe, avocado, manga durian, Jackfruit)</i>		
加珍珠	.50	
Additional \$0.50 for tapioca (black pearl)		
珍珠绿茶冰沙	2.50	
<i>Green tea latte w. tapioca</i>		
珍珠咖啡冰沙	2.50	
<i>Frozen macha w. tapioca</i>		
红豆冰 <i>Red bean w. shaved ice</i>	1.75	
荔枝冰 <i>Lychee w. shaved ice</i>	1.75	

鲜榨蔬菜汁 <i>Fresh Juice</i>		
各式鲜榨蔬菜成果汁	2.95	
<i>All fresh fruit or vegetable juice</i>		
红萝卜, 西芹, 苹果汁	2.95	
<i>Carrot, celery, apple, honey</i>		
苦瓜露	2.95	
<i>Bitter melon & honey</i>		
菠萝苹果汁	2.95	
<i>Alae & apple</i>		
菠萝木瓜汁	2.95	
<i>Pineapple & papaya</i>		
鲜榨青瓜汁	2.95	
<i>Carrot & orange</i>		
火龙果菠萝汁	3.25	
<i>Dragon fruit & pineapple</i>		
提子菠萝汁	3.25	
<i>Star fruit & pineapple</i>		

雪糕 <i>Ice cream</i>		
杂果雪糕新地 <i>fruit sundae</i>	2.50	
红豆雪糕新地 <i>Red bean sundae</i>	2.50	
雪糕红豆冰 <i>Red bean ice w. ice cream</i>	2.50	
三式雪糕 <i>Triple delight</i>	3.50	
香蕉船 <i>Banana Split</i>	3.50	
炸雪糕 <i>Fried ice cream</i>	2.25	

Good Luck Cafe 好運閣



220 N. 10th Street
Philadelphia PA 19107
Phone (215) 574-8300

二楼 有卡拉OK, 欢迎查询。

小食 Appetizer	
煎锅贴 pan fried dumplings(5)	1.35
生煎包 pan fried buns (4)	1.50
小笼包 steam juicy buns (6)	2.95
咖喱(沙爹)鱼旦串 curry fish balls (7)	1.75
咖喱(沙爹)鱿鱼串 curry squid	1.75
炸鸡翅 fried chicken wings	2.25
炸洋葱圈 onion rings	2.25
炸薯条 French fries	1.75
炸云吞 fried wonton(8)	3.25
炸春卷 spring roll	1.50
油条 fried dough	1.00
葱油饼 Chinese pizza(2)	2.25
韩式海鲜薄饼 seafood pan cake	2.95
蒸(炒)馒头仔 (2)	1.75
各式糕点 any bun	1.95
西多士 French toast	2.50

肠粉 Noodle Roll	
虾米肠 dried shrimp noodle roll	1.50
豉汁肠粉 noodle roll w.brown sauce	1.50
豉汁牛腩肠粉 beef stew noodle roll	3.25
豉汁排骨肠粉 spare rib noodle roll	3.25
鲜虾肠粉 shrimp noodle roll	2.25
叉烧肠粉 roast pork noodle roll	2.25
炸良 fried dough noodle roll	2.25

生滚煲仔粥 Congee	
生滚鱼片粥 fish congee	3.25
荔湾瑶柱粥 loi wan style congee	3.50
田鸡粥 frog congee	4.95
北菇鸡球粥 black mushroom and chicken	3.25
生滚牛肉粥 beef congee	3.25
榨菜炆滑牛肉粥	3.25
皮蛋瘦肉粥 pork and preserved egg	3.25
明火白粥 Plain congee	1.00

煲仔饭 Rice in Casserole	
咸鱼肉排煲仔饭 salty fl.h and pork	4.95
排骨煲仔饭 spare ribs	4.95
咖喱牛腩煲仔饭 curry beef stew	4.95
北菇滑鸡煲仔饭 chicken & mushroom	4.95
窝蛋牛肉煲仔饭 beef & egg	4.95
鲷鱼煲仔饭 eel	4.95

焗意粉 Spaghetti	
肉酱焗意粉 bake spaghetti w. meat sau.	4.50
猪扒焗意粉 pork chop spaghetti	4.95
海鲜焗意粉 seafood spaghetti	6.95

汤粉麵 Noodle Soup	
净云吞 wonton soup	3.50
云吞汤面 wonton noodle soup	3.50
牛肉汤粉 beef noodle soup	3.50
沙爹牛肉汤粉 satay beef noodle soup	3.50
牛丸汤粉 beef ball noodle soup	3.50
牛腩汤粉 beef stew noodle soup	3.50
鱼蛋汤粉 fish ball noodle soup	3.50
猪扒汤粉 pork chop noodle soup	3.50
辣辣日式乌冬 spicy udon	4.50
鲷鱼乌冬 eel udon	5.50
海鲜乌冬 seafood udon	5.50
牛肉通心粉 beef macaroni	3.95
鸡丝通心粉 chicken macaroni	3.95
火腿通心粉 ham and macaroni	3.95
火腿雙蛋通心粉 ham and double egg	4.25

炒粉麵 Stir Fried Noodle	
干炒牛河 beef chow fun	4.95
牛肉时菜炒河 vegetable & beef chow fun	5.75
海鲜炒河 seafood chow fun	7.75
炒米粉 singapore chow fun	5.75
星洲炒米 Singapore noodle	5.95
三丝炒粉条	6.95
Tri shredded meat w. rice noodle	
什锦炒银丝粉	6.95
日式炒乌冬 stir fried udon	6.95

炒饭 Fried Rice	
扬州炒饭 yang chow fried rice	5.75
叉烧炒饭 roast pork frted rice	5.75
滑蛋虾仁炒饭	5.75
shrimp w. scramble egg over rice	
滑蛋牛肉炒饭	5.75
Beef w. scramble egg over rice	

碟頭飯 Rice	
加蛋 \$5.50	
窝蛋免治牛肉饭 minced beef w. egg	4.25
赛过牛肉饭 veg. & beef on rice	4.25
鲜茄牛肉饭 tomato & beef on rice	4.25
凉瓜牛肉饭 bitter melon & beef	4.25
牛腩饭 beef stew on rice	4.25
咖喱鸡(牛腩)饭 curry chicken rice	4.25
肉片豆腐饭 tofu & pork on rice	4.25
酸菜猪排饭	4.25
preserve veg. & pork chop on rice	
斑腩豆腐饭 tofu & fish on rice	4.25
火腿雙蛋饭	4.25
Hom & double egg on rice	

廚師小菜 Chef's Special	
煎釐三寶	6.95
Stuffed egg plant, tofu & green pepper	
湖南魚 hunan fish	9.95
椒盐虾 salt & pepper bake shrimp	8.55
斑腩豆腐 fish & tofu	7.25
芥蘭牛肉 beef & braccoll	6.55
咖喱牛肉 curry beef	6.95
咖喱牛腩 curry beef stew	6.95
咖喱鸡 curry chicken	6.95
甜酸鸡 sweet & sour chicken	6.95
芥蘭鸡 chicken & braccoll	6.55
芥蘭肉片 pork & braccoll	6.55
咕嚕肉 sweet & sour pork	6.55
梅菜扣肉	6.55
preserved veg. broiled pork belly	
镇江肴 zhen jian spare ribs	8.95
麻婆豆腐 mo pa tofu	5.95
时菜 vegetables	6.25

Breakfast

Good Morning Breakfast (all 11:00 a.m.)

Com Muffins (Large) with Butter Or Jelly	1.49
Kaiser Roll with Butter	0.69
Bagel with butter Or Jelly	0.99
Bagel with Cream Cheese	1.39
Home Fries Special	2.99
<small>Served with 2 Eggs, Toast, Home Fries & Any Size Coffee or Tea</small>	
Home Fries Deluxe Special	4.49
<small>Served with 2 Eggs, Toast, Home Fries, Any Choice of Bacon or Ham or Sausage or Turkey Bacon or Turkey Sausage, Any Size Coffee or Tea</small>	
Pancakes Special	
<small>Served with Butter & Maple Syrup</small>	
2 Pieces	2.49
3 Pieces	3.39

Breakfast Sandwiches

with Any Size

	Coffee
Egg	1.19 1.89
Egg & Cheese	1.59 2.29
Egg & Bacon	2.29 2.99
Egg & Sausage	2.29 2.99
Egg & Ham	2.29 2.99
Egg & Turkey Bacon	2.29 2.99
Egg & Turkey Sausage	2.29 2.99

Served On: White, Wheat or Rye or Kaiser
* Bagel or Croissant 40¢ Extra * With Cheese 40¢ Extra

Side Orders

Turkey Bacon	1.59	Sausage	1.59
Turkey Sausage	1.59	Ham	1.59
Bacon	1.59	Extra Egg	0.50
Home Fries	1.59 / with Onions		1.69

Drink & Stuff

12 oz. 16 oz. 20 oz.

Fresh Brewed
MAXWELL HOUSE
Regular, Decaffeinated, Flavored

Coffee89	.99	1.09
Tea89	.99	1.09
Cappuccino99	1.09	1.19
French Vanille99	1.09	1.19
Hot Chocolate99	1.09	1.19
12oz. Can of Soda79
20oz. Bottled Soda			1.29
Gatorades			1.49
Bottled Juice			1.29-1.69
Bottle Water			1.00-1.29
Home Made Brewed Iced Tea (16oz.)			1.29
Home Made Lemonade (16oz.)			1.29
Black Tea with Milk			2.50
Mango Milk Tea			2.50
Papaya Milk Tea			2.50
Coconut Milk Tea			2.50
Pineapple Tea with Tapioca Pearl			2.50
Coffee with Tapioca Pearl			2.50
Mocha with Tapioca Pearl			2.50
Cappuccino Tapioca Pearl			2.50
Little Tapioca Pearl			2.50

*All prices subject to 7% sales tax.
*All prices subject to change without notice.

Grand Ham Deli Food & Market

- * The Dietz & Watson Brand
- * Short Notice Business Luncheons
- * Fast Pick Up and Take Out

12 S. 10th Street
(10th St. & Ludlow St.)
Philadelphia, PA 19107

Tel: (215) 629-5788

Fax: (215) 629-5538

PPA	Grand Ham Deli
Parking	10th Street
Church	10th Street

- * Money Order
- * Western Union
- * Lottery

Express Delivery
Service Available
\$7.50 Minimum Order for Delivery

- * Customized Cold Cut & Hoagies
- * Party Tray Catering
- * Club Sandwiches
- * Homemade Soup
- * Deli Sandwiches
- * Gourmet Salad

Lunch / Dinner

Salads

House Salad	3.69
W/ Tuna Salad	4.99
W/ Chicken Salad	4.99
W/ Santa Fe Turkey	5.59
Chef Salad Turkey or Ham	4.89
Ceasar Salad	3.89
W/ Grilled Chicken	4.99

Homemade croutons available upon request

Hot Order

French Fries	1.59
Cheese Fries	2.49
Buffalo Wings	3.69
Chicken Tenders	3.89
Mozzarella Sticks	3.89
Onion Rings	2.59

We can adjust the ingredients to fit your requirement.
Please feel free to ask the chef for details!

Homemade Soup

	1.79	1.99
Chicken Noodle	1.79	2.79
Vegetable Beef	1.79	2.79
Chicken Polpie	1.59	2.99
Timbaltine Chill	1.99	2.99
Beef Barley	1.99	2.99
New England Clam Chowder	1.99	2.99
Italian Wedding	1.99	2.99
Maryland Crab (Seasonal)	1.99	2.99
Lobster Bisque (Seasonal)	1.99	2.99

Grand Ham Hot Items

Hot Dog	1.29
Hot Sausage on Italian Roll	1.89
Double Dog (2 Grilled Dogs on Italian Roll)	2.29
With Chili 50¢ Extra	
With Swiss 40¢ Extra	
With Italian Beef 40¢ Extra	
With Sauerkraut 50¢ Extra	

Famous Philly Steaks

Plain Steak	4.29
Cheese Steak	4.69
Mushroom Cheese Steak	4.99
Pepper Cheese Steak	4.99
Cheese Steak Hoagie (With Lettuce & Tomato)	4.99
Pizza Steak (Provolone, Onions & Sauce)	5.49
Chicken Steak	4.69
Chicken Cheese Steak	4.99
Chicken Cheese Steak Hoagie	5.49
Pizza Chicken Steak (Provolone, Onions & Sauce)	5.89
Beef Burger	2.69
Cheese Burger	2.89
Bacon Burger	3.29
Grilled Cheese Sandwich	2.49
W/ Tomato	2.79
W/ Bacon or Ham	3.59
Provolone Cheese Extra 40¢	
Swiss Cheese Extra 50¢	
Extra Lettuce & Tomato 40¢	

Grand Ham Club Sandwiches

A Triple Decker Sandwich on 3 Slices of Bread	
Tuna & Bacon	4.99
Chicken Salad & Bacon	4.99
Turkey & Bacon	4.99
Ham & Bacon	4.99
Hard Boiled Egg & Bacon	3.99

Includes: Lettuce, Tomato, Pickle,
& Potato Salad or Cole Slaw

Hot Stuff Platters

All served with French Fries	
Cheese Burger Platter	3.99
Cheese Burger Deluxe Platter	4.29
Buffalo Wings Platter	4.99
Chicken Tender Platter	4.99
Cheese Steak Platter	5.99

Hot Platters

Roast Beef - With Gravy	5.89
Turkey - With Gravy	5.89

Includes: Fries & Potato Salad or Cole Slaw

Hoagie (Our Specialties)

We Make As Your Request ** Diet & Gluten **
Specialty Sandwiches Hoagies Always Customized By You
Famous Grand Ham Sandwiches Hoagies

	6"	8"	10"
Tuna Salad	3.79	3.89	4.89
Chicken Salad	3.79	3.89	4.89
Seafood Salad	3.89	3.99	4.99
Italian Hoagie		3.69	4.69
American Hoagie		3.69	4.69
Roast Beef	3.99	4.29	5.29
Comed Beef Special	4.29	4.49	5.49
Comed Beef	3.99	4.29	5.29
Pastrami	3.99	4.29	5.29
Smoked Turkey	3.69	3.99	4.99
Santa Fe Turkey	3.69	3.99	4.99
Gourmet Turkey	3.99	3.69	4.69
Ham	3.39	3.69	4.69
Turkey Ham	3.39	3.69	4.69
Pepper Ham	3.39	3.69	4.69
Ham Capocola	3.39	3.69	4.69
Genoa Salami & Cheese	3.39	3.69	4.69
Egg Salad	2.49	2.79	3.79
With Bacon	3.49	3.79	4.79
Liverwurst	2.49	2.79	3.79
American Cheese	2.49	2.79	3.79
Swiss Cheese	2.79	3.09	4.09
Meatball		3.99	4.99
Italian Sweet Sausage		3.99	4.99
BLT	3.09		
Cheese Extra 40¢ • Swiss Cheese Extra 50¢ Extra Lettuce & Tomato 40¢			

OUR DELICIOUS FAST FOOD SPECIALS				
	Plain	with Plain Fried Rice or French Fries	with Pork or Chicken Fried Rice	with Shrimp or Beef Fried Rice
F 1. Fried Chicken Wings (4)	2.50	3.75	4.25	4.75
F 2. Fried Half Chicken	3.00	4.00	4.50	5.00
F 3. Chicken Wings with Garlic Sauce	3.80	4.35	4.90	5.40
F 4. Fried Fish	3.00	4.00	4.50	5.00
F 5. Fried Scallops (10)	4.00	5.00	5.25	5.50
F 6. Fried Jumbo Shrimp (5)	4.00	5.00	5.25	5.50
F 7. Fried Crab Sticks (1) 70¢	(5) 3.50	4.50	5.00	5.50
F 8. 21 Shrimp-In-a-Basket	4.00	4.75	5.25	5.75
F 9. Bar-B-Q Chopped Rib Tips (Pl.) 4.00 (Qt.)	6.50	4.50	5.00	5.50
F10. Boneless Chicken	3.25	3.80	4.25	4.75

APPETIZERS				
1. Egg Roll	1.00			
2. Shrimp Roll	1.10			
3. Fried Wonton	(12) 2.50			
4. Fantail Shrimp	(each) 1.00			
5. Shrimp Toast	(2) 2.45			
6. Fried or Steamed Dumplings	(6) 3.75			
7. Bar-B-Q Beef Stick	(4) 4.00			
8. Chicken Sticks	(4) 2.75			
9. Fried Chicken Gizzards	3.00			
10. French Fries	(Sm) 1.20 (Lg) 2.20			
11. Onion Rings	(12) 1.25 (24) 2.25			
12. Chicken Nuggets	(12) 2.50			
13. Bar-B-Q Spare ribs	(Sm) 5.00 (Lg) 9.25			
14. Boneless Spare ribs	(Sm) 5.00 (Lg) 9.25			
15. Honey Roast Pork	(Sm) 5.00 (Lg) 9.25			
16. Sweet or Green Plain/Plain	2.00			
17. Pu-Pu Platter (for 2)	6.25			

SOUP				
18. Wonton Soup	Pl. Qt.			
19. Egg Drop Soup	1.20 2.20			
20. Mixed Wonton-Egg Drop Soup	1.50 2.95			
21. Hot & Sour Soup	1.50 2.95			
22. Chicken Noodle or Chicken Rice	1.20 2.20			
23. Bean Curd with Vegetables Soup	3.00			
24. House Special Soup	4.75			
25. Seafood & Vegetable Soup	4.75			
26. Chicken with Corn Soup	1.85 3.25			

FRIED RICE				
27. Roast Pork Fried Rice	Pl. Qt.			
28. Chicken Fried Rice	3.00 5.50			
29. Beef Fried Rice	3.50 6.25			
30. Shrimp Fried Rice	4.00 7.50			
31. Vegetable Fried Rice	2.75 5.25			
32. House Special Fried Rice	4.25 8.00			
33. Lobster Fried Rice	5.00 9.25			
34. Plain Fried Rice	2.25 4.25			

LO MEIN (Sant Noodles)				
35. Roast Pork Lo Mein	Pl. Qt.			
36. Chicken Lo Mein	3.40 6.25			
37. Beef Lo Mein	3.80 6.75			
38. Shrimp Lo Mein	4.00 7.50			
39. Vegetable Lo Mein	3.00 5.50			
40. Lobster Lo Mein	5.00 8.95			
41. House Special Lo Mein	4.25 8.00			

CHOW MEIN				
	with Chilly Noodles & Steamed White Rice	Pl.	Qt.	
42. Roast Pork Chow Mein		3.25	5.75	
43. Chicken Chow Mein		3.25	5.75	
44. Beef Chow Mein		3.50	6.50	
45. Shrimp Chow Mein		4.00	7.50	
46. Vegetable Chow Mein		3.00	5.50	
47. Lobster Chow Mein		5.00	9.25	
48. House Special Chow Mein		5.00	9.25	

CHOP SUEY (with Steamed White Rice)				
49. Roast Pork Chop Suey	Pl. Qt.			
50. Chicken Chop Suey	3.25 6.00			
51. Beef Chop Suey	3.50 6.55			
52. Shrimp Chop Suey	4.00 7.50			
53. Vegetable Chop Suey	3.00 5.50			
54. Lobster Chop Suey	5.00 9.10			

VEGETABLES				
	with Steamed White Rice	Pl.	Qt.	
55. Buddha's Delight (Bean Curd)		3.25	5.00	
56. Vegetable Delight		3.25	5.00	
57. Mixed Vegetables w. Bean Curd		3.25	5.00	
58. Sautéed String Beans		3.25	5.00	
59. Bean Curd Szechuan Style		3.25	5.00	
60. Broccoli with Garlic Sauce		3.25	5.00	
61. Sautéed Broccoli		3.25	5.00	

MOO SHU				
	Per Order			
62. Moo Shu Vegetables	8.00			
63. Moo Shu Chicken, Roast Pork	6.95			
64. Moo Shu Beef, Shrimp	7.50			

CHOW FUN or MAI FUN				
	Flat Noodles or Rice Noodles	Pl.	Qt.	
65. House Special Noodles		7.00		
(Singapore Mai Fun)		6.75		
66. Chow Fun with Shrimp, Beef, Chicken or Roast Pork		6.75		
67. Mai Fun with Shrimp, Beef, Chicken or Roast Pork		6.75		

PORK (with Steamed White Rice)				
68. Roast Pork with Broccoli	Pl. Qt.			
69. Roast Pork with Oyster Sauce	4.00 7.50			
70. Roast Pork w/Chinese Veg.	4.00 7.50			
71. Roast Pork w/Black Bean Sauce	4.00 7.50			
72. Roast Pork with Snow Peas	4.00 7.50			
73. Roast Pork with Garlic Sauce	7.50			
74. Double-Cooked Pork	7.50			

BEEF (with Steamed White Rice)				
75. Beef with Broccoli	Pl. Qt.			
76. Pepper Steak with Onions	4.50 8.25			
77. Beef with Chinese Vegetables	4.50 8.25			
78. Beef with Oyster Sauce	4.50 8.25			
79. Beef with Black Bean Sauce	4.50 8.25			
80. Beef with Tomato Sauce	4.50 8.25			
81. Beef with Snow Peas	4.50 8.25			
82. Beef with Curry Sauce	4.50 8.25			
83. Beef with String Beans	4.50 8.25			

CHICKEN (with Steamed White Rice)				
84. Chicken with Broccoli	Pl. Qt.			
85. Moo Goo Gai Pan	4.00 7.95			
86. Chicken with Black Bean Sauce	4.00 7.95			
87. Chicken with Cashew Nuts	4.00 7.95			
88. Curry Chicken	4.00 7.95			
89. Chicken with Snow Peas	4.00 7.95			
90. Chicken with Mixed Vegetables	4.00 7.95			
91. Chicken with String Beans	4.00 7.95			
92. Chicken with Garlic Sauce	4.00 7.95			
93. Kung Po Chicken	4.00 7.95			

SEAFOOD (with Steamed White Rice)				
94. Shrimp w. Garlic Sauce	Pl. Qt.			
95. Shrimp with Broccoli	5.00 9.50			
96. Shrimp with Lobster Sauce	5.00 9.50			
97. Shrimp with Black Bean Sauce	5.00 9.50			
98. Shrimp with Oyster Sauce	5.00 9.50			
99. Shrimp with Mixed Vegetable	5.00 9.50			
100. Shrimp with Snow Peas	5.00 9.50			
101. Curry Shrimp	5.00 9.50			
102. Lobster Sauce	5.00 9.50			

Address:
Tel:

EGG FOO YOUNG (with Steamed White Rice)				
103. Roast Pork Egg Foo Young	Pl. Qt.			
104. Chicken Egg Foo Young	4.00 5.95			
105. Shrimp Egg Foo Young	4.25 6.95			
106. Vegetable Egg Foo Young	4.00 5.75			
107. Beef Egg Foo Young	4.25 6.95			
108. Lobster Egg Foo Young	4.50 8.95			

SWEET & SOUR (with Steamed White Rice)				
109. Sweet & Sour Pork	Pl. Qt.			
110. Sweet & Sour Chicken	4.00 5.75			
111. Sweet & Sour Shrimp	4.50 8.00			
112. Sweet & Sour Combo	8.00			

SPECIAL LOW CALORIE DIET MENU				
All dishes are free from Salt, Sugar, Corn Starch & MSG, and are served in a classical Bamboo Steamer with White Rice				
1. Steamed Mixed Vegetables	Pl. Qt.			
2. Chicken with Broccoli	4.00 7.95			
3. Sliced Chicken w/Mixed Veg.	4.00 6.50			
4. Shrimp with Snow Pea Pods	4.50 8.50			
5. Shrimp with Broccoli	4.50 8.50			
6. Scallops with Mixed Vegetables	4.50 8.50			
7. Scallops with Broccoli	4.50 8.50			
8. Shrimp, Chicken & Scallops with Mixed Vegetables	5.00 9.00			
9. Steamed Broccoli, Snow Peas & String Beans	3.50 5.50			
10. Steamed Shrimp w/Mixed Veg.	4.75 8.50			

SIDE ORDERS				
Fortune Cookies	(6) 0.50			
Extra Noodles	0.25			
White Rice	(Pl) 1.00 (Qt) 1.50			
Soda	(12 oz) 0.75 (2 liter) 2.00			

☛ indicates HOT & SPICY



長 GREAT WALL 城
Chinese Food To Take Out & Eat In
TEL: (610) 776-1000 / 0606
1433 Allen St., Shopping Center
Allen and 15th St., Allentown, PA 18102

TABLE	GUESTS	CHECK
ADULT		
CHILDREN		
DRINK		
Sub Total		
Tax		
Total		
Thank You!		



長 GREAT WALL 城
Chinese Food To Take Out & Eat In
TEL: (610) 776-1000 / 0606
1433 Allen St., Shopping Center
Allen and 15th St., Allentown, PA 18102

TABLE	GUESTS	CHECK
ADULT		
CHILDREN		
DRINK		
Sub Total		
Tax		
Total		
Thank You!		



長 GREAT WALL 城
Chinese Food To Take Out & Eat In
TEL: (610) 776-1000 / 0606
1433 Allen St., Shopping Center
Allen and 15th St., Allentown, PA 18102

TABLE	GUESTS	CHECK
ADULT		
CHILDREN		
DRINK		
Sub Total		
Tax		
Total		
Thank You!		



長 GREAT WALL 城
Chinese Food To Take Out & Eat In
TEL: (610) 776-1000 / 0606
1433 Allen St., Shopping Center
Allen and 15th St., Allentown, PA 18102

TABLE	GUESTS	CHECK
ADULT		
CHILDREN		
DRINK		
Sub Total		
Tax		
Total		
Thank You!		

Specialty SOUPS		
	Pint	Quart
Hot and Sour Soup	1.60	2.95
Young Chow Wonton Soup		3.95
Beef Noodle Soup		3.75
COMBINATION PLATTERS		
(Served with Egg Roll, Fried Rice)		
1. Chicken Chow Mein		4.40
2. Shrimp Chow Mein		4.60
3. Shrimp with Lobster Sauce		5.10
4. Roast Pork, Vegetables		4.70
5. Pork Egg Foo Young		4.15
6. Shrimp Egg Foo Young		4.25
7. Pepper Steak		4.60
B1. ★ Szechuan Beef		4.90
B2. ★ Szechuan Shrimp		5.10
B3. ★ Kung Pao Chicken		4.90
B4. Sweet and Sour Chicken or Pork		4.60
B5. ★ Spicy Shrimp		4.60
B6. ★ Bean Curd Szechuan Style		4.50
B7. Chicken or Beef with Broccoli		4.90
B8. Shrimp with Broccoli		5.10
B9. Pork Lo Mein		4.70
NEW PLATTERS		
(Served with Steamed Rice and Your Choice of Meat: Pork, Chicken, Beef or Shrimp)		
C1. Chinese Vegetables		4.15
C2. Mushroom and Snow Peas		4.15
C3. Black Bean Sauce		4.15
C4. Broccoli		4.15
C5. Tomatoes		4.15
C6. ★ Szechuan Style		4.15
C7. ★ Bean Curd Szechuan Style		4.15
(* Hot and Spicy)		
New Platters Can Be Served with Noodles 35¢ Extra Charge		

Center City's Original
Chinese Take-Out
RESTAURANT

The Free Delivery
Happy Buddha
2004 Chestnut Street
PHONE **567 - 7003**

*You Can Now Enjoy Hot
Chinese Food in Your Home
Just Phone in and Your
Order will be Ready*

HOURS:
OPEN DAILY MONDAY thru SATURDAY
11:30 A.M. to 9:30 P.M.
CLOSED SUNDAYS

APPETIZERS		Order
1. Egg Roll (2)	2.00
2. Fried Wontons	3.15
3a Szechuan Wontons	3.75
3. Fantail Shrimp	5.65
4. Barbecued Spare Ribs	5.40
5. Roast Pork (Hot or Cold)	3.75
5a Dumplings (Steamed or Fried)	3.75

SOUPS		Small	Large
6. Wonton Soup	1.40	2.50
7. Egg Drop Soup	1.10	2.00

SPECIALS	
8. Crisp Noodles50
9. Steamed Rice95
10. Almond Cookies95
11. Chinese Fortune Cookies50
12. Tea, Pint50

CHOW MEIN		Pint	Quart
(Served with Crisp Noodles)			
13. Chicken Chow Mein	3.25	5.40
14. Roast Pork Chow Mein	3.25	5.40
15. Shrimp Chow Mein	3.50	5.50
16. Vegetable Chow Mein	3.00	5.10
17. Subgum Chicken Chow Mein	3.55	5.65
18. White Meat Chicken Chow Mein	3.50	5.50

CHOP SUEY	
(Served with Rice)	
19. Pork Chop Suey 3.40 5.50
20. Chicken Chop Suey 3.55 5.65
21. Beef Chop Suey 3.55 5.65
22. Shrimp Chop Suey 3.75 5.80
23. Vegetable Chop Suey 3.25 5.25

FRIED RICE	
24. Roast Pork Fried Rice 2.70 4.70
25. Fresh Shrimp Fried Rice 2.95 5.25
26. Chicken Fried Rice 2.80 4.90
27. Beef Fried Rice 2.80 4.90
27a Young Chow Fried Rice 3.65 6.00

LO MEIN	
28. Roast Pork Lo Mein 3.55 4.85
29. Shrimp Lo Mein 3.75 5.50
30. Beef Lo Mein 3.55 5.25
31. Chicken Lo Mein 3.55 5.25

BEEF	
(Served with Rice)	
32. Pepper Steak 3.75 5.60
33. Pepper Steak with Tomatoes 6.25
34. Beef with Mushrooms and Snow Peas 6.50
35. Beef with Chinese Vegetables 5.50

PORK	
(Served with Rice)	
36. Roast Pork with Bean Sprouts 5.00
37. Roast Pork with Mixed Vegetables 5.75
38. Roast Pork with Mushrooms & Snow Peas 6.50
39. Roast Pork with Almond Ding 6.00
40. Roast Pork with Chinese Vegetables 5.50

SHRIMP	
(Served with Rice)	
41. Shrimp with Lobster Sauce 6.50
42. Shrimp with Bean Sprouts 5.25
43. Shrimp with Black Bean Sauce & Garlic 6.60
44. Shrimp with Mushrooms and Snow Peas 6.75
45. Shrimp with Almond Ding 6.25
46. Barbecued Shrimps 6.50

CHICKEN	
(Served with Rice)	
47. Chicken with Broccoli 6.50
48. Fried Boneless Chicken, Mushrooms & Gravy	5.50
49. Chicken Almond Ding 6.25
50. Mao Goo Gai Pan 5.85
51. Pineapple Gai Pan 6.50
52. Chicken with Black Bean Sauce 6.00

SWEET & SOUR SPECIALTIES	
(Served with Rice)	
53. Sweet and Pungent Pork 5.65
54. Sweet and Pungent Shrimp 6.25
55. Sweet and Pungent Chicken 5.65
56. Sweet and Pungent Combo 6.50

EGG FOO YOUNG	
(Served with Rice)	
57. Roast Pork Egg Foo Young 4.70
58. Shrimp Egg Foo Young 4.90
59. Chicken Egg Foo Young 4.90
60. Cantonese Egg Foo Young 5.60

SPECIAL DISHES	
(Served with Rice)	
61. Shrimp with Mixed Vegetables 6.40
62. Fresh Chicken Kew 6.50
63. Fresh Shrimp Kew 6.75
64. Boneless Chicken with Vegetables 6.50
65. ★ Szechuan Beef or Pork 6.50
66. ★ Szechuan Shrimp 6.75
67. ★ Kung Pao Chicken 6.50
68. Beef with Broccoli 6.50
69. Shrimp with Broccoli 6.75
70. ★ Bean Curd Szechuan Style 5.50
71. Spare Ribs with Black Bean Sauce 6.75
72. ★ Ya Chen Chicken 6.95
73. ★ Hunan Chicken 7.25

COMBINATION PLATTERS

(with Egg Roll and Pork Fried Rice)

C 1.	Chicken or Pork Chow Mein	5.05
C 2.	Shrimp or Beef Chow Mein	5.45
C 3.	Chicken or Roast Pork Egg Foo Young	5.25
C 4.	Pepper Steak	5.25
C 5.	Bar-B-Q Spare Ribs	6.35
C 6.	Shrimp with Lobster Sauce	6.35
C 7.	Sweet & Sour Pork or Chicken	6.05
C 8.	Chicken or Pork w. Mixed Vegetables	6.05
C 9.	Beef or Shrimp w. Mixed Vegetables ..	6.35
C10.	Chicken or Beef Broccoli	6.05
C11.	Chicken w. Cashewnuts	6.15
C12.☞	Chicken or Beef Garlic Sauce	6.15
C13.☞	Kun Po Chicken	6.15
C14.☞	Hunan Beef or Chicken	6.15
C15.	Moo Goo Gai Pan	6.05
C16.	Pork or Chicken Lo Mein	5.55
C17.	Shrimp or Beef Lo Mein	6.25
C18.☞	Curry Chicken or Beef	6.25
C19.☞	General Tso's Chicken	6.35
C20.	Sesame Chicken	6.35
C21.	Shrimp w. Broccoli	6.35
C22.☞	Shrimp w. Garlic Sauce	6.35
C23.☞	Sea, Wind & Fire (Scallop, Chicken, Shrimp) ..	7.45
C24.	Four Seasons (Pork, Chicken, Shrimp, Beef) ..	7.45
C25.☞	Triple Precious in Garlic Sauce	7.45

LUNCH SPECIAL

(Served till 4:00pm Daily)

(All Served with Pork Fried Rice or White Rice)

L 1.	Chicken or Pork Chow Mein	3.85
L 2.	Shrimp or Beef Chow Mein	4.45
L 3.	Shrimp with Broccoli	5.15
L 4.	Pepper Steak	4.45
L 5.	Bar-B-Q Spare Ribs	5.05
L 6.	Shrimp with Lobster Sauce	5.05
L 7.	Sweet & Sour Pork or Chicken	4.35
L 8.	Chicken or Pork Mixed Vegetables	4.45
L 9.	Chicken or Beef w. Broccoli	4.45
L10.	Chicken w. Cashewnuts	4.45
L11.☞	Chicken or Pork w. Garlic Sauce	4.55
L12.☞	Hunan Beef or Chicken	4.55
L13.☞	Kun Po Chicken	4.55
L14.	Moo Goo Gai Pan	4.55
L15.	Pork or Chicken Lo Mein	4.35
L16.☞	Shrimp w. Garlic Sauce	5.15
L17.☞	General Tso's Chicken	4.65
L18.	Sesame Chicken	4.65
L19.	Shrimp with Mixed Vegetables	5.15
L20.	Chicken or Beef with Mushrooms	4.45

HO YI

Chinese Restaurant

Cantonese Hunan Szechuan

Orders to Take Out

好意

Tel.: (570) 824-2008

Fax: (570) 824-2160

East End Center, Wilkes Barre, PA 18702

(Next to Phar-Mor)

(Orders from our dinner menu also available)

All You Can Eat
Luncheon Buffet
Mon. - Fri.: 11:00am - 2:00pm
\$4.95

FREE DELIVERY \$15.00 minimum
Limited area only
Daily Special Excluded

Mon. - Thurs: 11:00am - 10:00pm
Fri. - Sat: 11:00am - 10:00pm
Sun: 12:00 noon - 7:00 pm

APPETIZERS		
1.	Egg Roll	1.20
2.	Shrimp Roll	1.30
3.	Fried Wonton (10)	2.00
4.	Fried Shrimp	3.75
5.	Chicken Wings	3.95
6.	Steamed or Fried Dumplings (6)	3.95
7.	Bar-B-Q Roast Pork or Pork Ends	4.25
8.	Teriyaki Beef or Chicken (2)	1.95
9.	Sesame Noodles	2.35
10.	Crab Rangoon (4)	3.00
11.	Chinese Donuts (4)	2.00
12.	Cream Cheese Wonton (5)	2.50
13.	Bar-B-Q Spare Ribs	(Sm.) 5.65 (Lg.) 9.75
SOUPS		
	(w. Crispy Noodles)	
14.	Wonton Soup	1.20 2.25
15.	Wonton Egg Drop Mixed	1.30 2.45
16.	Egg Drop Soup	1.20 2.25
17.	Chicken Rice or Noodle Soup	1.20 2.25
18.	Roast Pork Noodle	1.20 2.25
19.	House Special Soup	2.55 4.15
20.~	Hot & Sour Soup	1.65 3.15
21.	Vegetables Soup	1.55 2.55
22.~	Vegetables Hot & Sour Soup	1.55 2.55
CHOW MEIN / CHOP SUEY		
	(w. White Rice)	
23.	Chicken or Roast Pork	3.45 5.60
24.	Beef or Shrimp	3.95 6.55
25.	Ho Yi House Special	4.15 6.75
FRIED RICE		
26.	Chicken or Roast Pork Fried Rice	3.45 5.60
27.	Beef or Shrimp Fried Rice	4.15 6.65
28.	Ho Yi House Special Fried Rice	4.15 6.65
LO MEIN / RICE NOODLES		
29.	Chicken or Roast Pork Lo Mein	3.75 6.15
30.	Beef or Shrimp Lo Mein	4.15 6.75
31.	House Special Lo Mein	4.45 6.95
EGG FOO YOUNG		
	(w. White Rice)	
32.	Chicken or Roast Pork Egg Foo Young	5.25
33.	Beef or Shrimp Egg Foo Young	5.75
SWEET & SOUR		
	(w. White Rice)	
34.	Sweet & Sour Pork	3.95 6.25
35.	Sweet & Sour Chicken	3.95 6.25
36.	Sweet & Sour Shrimp	4.35 6.95
POULTRY		
	(w. White Rice)	
37.	Chicken w. Broccoli	3.95 6.45
38.	Chicken w. Mixed Vegetables	3.95 6.65
39.	Moo Goo Gai Pan	3.95 6.65
40.	Chicken w. Snow Peas	4.35 6.75
41.	Chicken w. Cashewnuts	4.35 6.75
ROAST PORK		
	(w. White Rice)	
42.	Roast Pork w. Broccoli	3.95 6.45
43.	Roast Pork w. Mixed Vegetables	3.95 6.65
44.	Roast Pork w. Snow Peas	4.35 6.75
BEEF		
	(w. White Rice)	
45.	Beef w. Broccoli	4.15 6.75
46.	Pepper Steak w. Onions	4.15 6.75
47.	Beef w. Mixed Vegetables	4.15 6.75
48.	Beef w. Snow Peas	4.45 6.95
VEGETABLES DISHES		
	(w. White Rice)	
49.	Vegetables Chow Mein or Chop Suey	3.25 4.45
50.	Vegetables Lo Mein	3.45 4.65
51.	Plain Fried Rice	2.45 3.75
52.	Vegetables Fried Rice	3.25 4.45
53.	Vegetables Foo Young	4.55
54.	Sautéed Mixed Vegetables	4.95
55.	Bean Curd w. Snow Peas	5.35
56.~	Broccoli w. Garlic Sauce	5.05
57.	House Special Delights	5.15
58.~	Egg Plant Garlic Sauce	5.45
(We can do without MSG)		
SEAFOOD		
	(w. White Rice)	
59.	Shrimp w. Broccoli	4.95 7.95
60.	Shrimp w. Mixed Vegetables	4.95 7.95
61.	Shrimp w. Snow Peas	5.15 8.15
62.	Shrimp w. Cashewnuts	5.15 7.95
63.	Shrimp w. Lobster Sauce	4.95 7.95
64.	Scallops w. Broccoli	6.15 8.45
HUNAN & SZECHUAN		
	(w. White Rice)	
H 1.~	Spicy Orange Beef or Chicken	7.15
H 2.~	General Tso's Chicken or Beef	7.15
H 3.~	Chicken or Beef w. Garlic Sauce	7.15
H 4.~	Shrimp w. Garlic Sauce	7.65
H 5.~	Roast Pork Garlic Sauce	6.85
H 6.~	Kan Po Chicken or Beef	7.15
H 7.~	Hunan Beef	7.15
H 8.~	Hunan Pork or Chicken	7.15
H 9.~	Shrimp Szechuan Style	7.65
H10.~	Scallop w. Garlic Sauce	8.25
H11.	Sesame Chicken or Beef	7.15
H12.	Moo Shu Pork or Chicken (w. 4 Pancakes)	7.15
H13.	Moo Shu Shrimp (w. 4 Pancakes)	7.65
H14.~	Chicken Szechuan Style	7.15
H15.~	Curry Chicken or Beef	6.85
DIET MENU		
All the Below Are Steamed Served with Rice Choice of sauces: Brown, Garlic, Hunan		
D1.	Buddhist Delights w. Bean Curd	4.95
D2.	Vegetables Delight	4.95
D3.	Steamed Chicken with Broccoli or Mixed Vegetables ..	5.95
D4.	Shrimp w. Broccoli or Mixed Vegetables	6.45
D5.	Triple Precious (Scallop, Shrimp, Chicken)	7.65
~ Hot and Spicy		

COMBINATION PLATTERS		
(with Egg Roll and Pork Fried Rice)		
C 1.	Chicken or Pork Chow Mein	5.05
C 2.	Shrimp or Beef Chow Mein	5.45
C 3.	Chicken or Roast Pork Egg Foo Young	5.25
C 4.	Pepper Steak	5.25
C 5.	Bar-B-Q Spare Ribs	6.35
C 6.	Shrimp with Lobster Sauce	6.35
C 7.	Sweet & Sour Pork or Chicken	6.05
C 8.	Chicken or Pork w. Mixed Vegetables	6.05
C 9.	Beef or Shrimp w. Mixed Vegetables	6.35
C10.	Chicken or Beef Broccoli	6.05
C11.	Chicken w. Cashewnuts	6.15
C12. [~]	Chicken or Beef Garlic Sauce	6.15
C13. [~]	Kun Po Chicken	6.15
C14. [~]	Hunan Beef or Chicken	6.15
C15.	Moo Goo Gai Pan	5.05
C16.	Pork or Chicken Lo Mein	5.55
C17.	Shrimp or Beef Lo Mein	6.25
C18. [~]	Curry Chicken or Beef	6.25
C19. [~]	General Tso's Chicken	6.35
C20.	Sesame Chicken	6.35
C21.	Shrimp w. Broccoli	6.35
C22. [~]	Shrimp w. Garlic Sauce	6.35
C23. [~]	Sea, Wind & Fire (Scallop, Chicken, Shrimp)	7.45
C24.	Four Seasons (Pork, Chicken, Shrimp, Beef)	7.45
C25. [~]	Triple Precious in Garlic Sauce	7.45

LUNCH SPECIAL		
(Served till 4:00pm Daily)		
(All Served with Pork Fried Rice or White Rice)		
L 1.	Chicken or Pork Chow Mein	3.85
L 2.	Shrimp or Beef Chow Mein	4.45
L 3.	Shrimp with Broccoli	5.15
L 4.	Pepper Steak	4.45
L 5.	Bar-B-Q Spare Ribs	5.05
L 6.	Shrimp with Lobster Sauce	5.05
L 7.	Sweet & Sour Pork or Chicken	4.35
L 8.	Chicken or Pork Mixed Vegetables	4.45
L 9.	Chicken or Beef w. Broccoli	4.45
L10.	Chicken w. Cashewnuts	4.45
L11. [~]	Chicken or Pork w. Garlic Sauce	4.55
L12. [~]	Hunan Beef or Chicken	4.55
L13. [~]	Kun Po Chicken	4.55
L14.	Moo Goo Gai Pan	4.55
L15.	Pork or Chicken Lo Mein	4.35
L16. [~]	Shrimp w. Garlic Sauce	5.15
L17. [~]	General Tso's Chicken	4.65
L18.	Sesame Chicken	4.65
L19.	Shrimp with Mixed Vegetables	5.15
L20.	Chicken or Beef with Mushrooms	4.45

HO YI

Chinese Restaurant

Cantonese Hunan Szechuan

Orders to Take Out

好意

Tel.: (570) 824-2008

Fax: (570) 824-2160

East End Center, Wilkes Barre, PA 18702
(Next to Phar-Mor)

(Orders from our dinner menu also available)

All You Can Eat
Luncheon Buffet

Mon. - Fri.: 11:00am - 2:00pm

\$4.75

FREE DELIVERY \$15.00 minimum
Limited area only
Daily Special Excluded

Mon. - Thurs. 11:00am - 10:00pm
Fri. - Sat. : 11:00am - 10:00pm
Sun. : 12:00 noon - 7:00 pm

APPETIZERS			
1.	Egg Roll.....		1.20
2.	Shrimp Roll.....		1.30
3.	Fried Wonton (10).....		2.00
4.	Fried Shrimp.....		3.75
5.	Chicken Wings.....		3.95
6.	Steamed or Fried Dumplings (6).....		3.95
7.	Bar-B-Q Roast Pork or Pork Ends.....		4.25
8.	Teriyaki Beef or Chicken (2).....		1.95
9.	Sesame Noodles.....		2.35
10.	Crah Rangoon (4).....		3.00
11.	Chinese Donuts (4).....		2.00
12.	Cream Cheese Wonton (5).....		2.50
13.	Bar-B-Q Spare Ribs.....	(Sm.) 5.65 (Lg.) 9.75	
SOUPS			
	(w. Crispy Noodles)	Pr	Or
14.	Wonton Soup.....	1.20	2.25
15.	Wonton Egg Drop Mixed.....	1.30	2.45
16.	Egg Drop Soup.....	1.20	2.25
17.	Chicken Rice or Noodle Soup.....	1.20	2.25
18.	Roast Pork Noodle.....	1.20	2.25
19.	House Special Soup.....	2.55	4.15
20.~	Hot & Sour Soup.....	1.65	3.15
21.	Vegetables Soup.....	1.55	2.55
22.~	Vegetables Hot & Sour Soup.....	1.55	2.55
CHOW MEIN / CHOP SUEY			
	(w. White Rice)	Sm	Lg
23.	Chicken or Roast Pork.....	3.45	5.60
24.	Beef or Shrimp.....	3.95	6.55
25.	Ho Yi House Special.....	4.15	6.75
FRIED RICE			
		Sm	Lg
26.	Chicken or Roast Pork Fried Rice.....	3.45	5.60
27.	Beef or Shrimp Fried Rice.....	4.15	6.65
28.	Ho Yi House Special Fried Rice.....	4.15	6.65
LO MEIN / RICE NOODLES			
		Sm	Lg
29.	Chicken or Roast Pork Lo Mein.....	3.75	6.15
30.	Beef or Shrimp Lo Mein.....	4.15	6.75
31.	House Special Lo Mein.....	4.45	6.95
EGG FOO YOUNG			
	(w. White Rice)	Per	Order
32.	Chicken or Roast Pork Egg Foo Young.....		5.25
33.	Beef or Shrimp Egg Foo Young.....		5.75
SWEET & SOUR			
	(w. White Rice)	Sm	Lg
34.	Sweet & Sour Pork.....	3.95	6.25
35.	Sweet & Sour Chicken.....	3.95	6.25
36.	Sweet & Sour Shrimp.....	4.35	6.95
POULTRY			
	(w. White Rice)	Sm	Lg
37.	Chicken w. Broccoli.....	3.95	6.45
38.	Chicken w. Mixed Vegetables.....	3.95	6.65
39.	Moo Goo Gai Pan.....	3.95	6.65
40.	Chicken w. Snow Peas.....	4.35	6.75
41.	Chicken w. Cashewnuts.....	4.35	6.75
ROAST PORK			
	(w. White Rice)	Sm	Lg
42.	Roast Pork w. Broccoli.....	3.95	6.45
43.	Roast Pork w. Mixed Vegetables.....	3.95	6.65
44.	Roast Pork w. Snow Peas.....	4.35	6.75
BEEF			
	(w. White Rice)	Sm	Lg
45.	Beef w. Broccoli.....	4.15	6.75
46.	Pepper Steak w. Onions.....	4.15	6.75
47.	Beef w. Mixed Vegetables.....	4.15	6.75
48.	Beef w. Snow Peas.....	4.45	6.95
VEGETABLES DISHES			
	(w. White Rice)	Sm	Lg
49.	Vegetables Chow Mein or Chop Suey.....	3.25	4.45
50.	Vegetables Lo Mein.....	3.45	4.65
51.	Plain Fried Rice.....	2.45	3.75
52.	Vegetables Fried Rice.....	3.25	4.45
53.	Vegetables Foo Young.....	4.55	
54.	Sauced Mixed Vegetables.....	4.95	
55.	Bean Curd w. Snow Peas.....	5.35	
56.~	Broccoli w. Garlic Sauce.....	5.05	
57.	House Special Delights.....	5.15	
58.~	Egg Plant Garlic Sauce.....	5.45	
(We can do without MSG)			
SEAFOOD			
	(w. White Rice)	Sm	Lg
59.	Shrimp w. Broccoli.....	4.95	7.95
60.	Shrimp w. Mixed Vegetables.....	4.95	7.95
61.	Shrimp w. Snow Peas.....	5.15	8.15
62.	Shrimp w. Cashewnuts.....	5.15	7.95
63.	Shrimp w. Lobster Sauce.....	4.95	7.95
64.	Scallops w. Broccoli.....	6.15	8.45
HUNAN & SZECHUAN			
	(w. White Rice)	Per	Order
H 1.~	Spicy Orange Beef or Chicken.....		7.15
H 2.~	General Tso's Chicken or Beef.....		7.15
H 3.~	Chicken or Beef w. Garlic Sauce.....		7.15
H 4.~	Shrimp w. Garlic Sauce.....		7.65
H 5.~	Roast Pork Garlic Sauce.....		6.85
H 6.~	Kun Po Chicken or Beef.....		7.15
H 7.~	Hunan Beef.....		7.15
H 8.~	Hunan Pork or Chicken.....		7.15
H 9.~	Shrimp Szechuan Style.....		7.65
H10.~	Scallop w. Garlic Sauce.....		8.25
H11.	Sesame Chicken or Beef.....		7.15
H12.	Moo Shu Pork or Chicken (w. 4 Pancakes).....		7.15
H13.	Moo Shu Shrimp (w. 4 Pancakes).....		7.65
H14.~	Chicken Szechuan Style.....		7.15
H15.~	Curry Chicken or Beef.....		6.85
DIET MENU			
All the Below Are Steamed Served with Rice Choice of Sauces: Brown, Garlic, Hunan			
D1.	Buddhist Delights w. Bean Curd.....		4.95
D2.	Vegetables Delight.....		4.95
D3.	Steamed Chicken with Broccoli or Mixed Vegetables.....		5.95
D4.	Shrimp w. Broccoli or Mixed Vegetables.....		6.45
D5.	Triple Precious (Scallop, Shrimp, Chicken).....		7.65
~ Hot and Spicy			



香港燒臘飯店
Hong Kong Peking Duck House
925 Race Street, Philadelphia, PA 19107
Tel: (215) 922-3277 Fax: (215) 922-5998
Major Credit Card Accept

Open Hours: Monday - Thursday: 10 am - 2 am • Friday & Saturday: 10 am - 3 am • Sunday: 10 am - 2 am

Lunch Special - Served From 10 am - 3 pm

精美小食

滷脆
蜜蛋
明金
蔥鼓
鹽滷
滷油

水皮
汁汁
燻脾
油
燻
水

豬火
叉排
火燻
油
燻
水

什肉
燒骨
鴨雞
雞雞
魚騰

碟飯類

脆皮
火叉
排
脆皮
油
叉叉
雞三

肉燒
骨
鴨
雞
鴨
買

飯
飯
飯
飯
飯
飯

湯麵類

鮮蝦
鮮蝦
鮮蝦
鮮牛
叉燒
燒雞
鼓油
叉燒
燒雞
油雞
海燒

蝦雲
蝦雲
蝦雲
肺湯
燒湯
排湯
雞湯
味雞
雲吞
雞雲
雞雲
雞雲

吞麵
吞麵
吞麵
麵
麵
麵
麵
麵
麵
麵
麵
麵
麵

粥類

明火
免治
及皮
蛋
海田

白粥
牛肉
粥
粥
粥
粥
粥
粥
粥
粥
粥

Appetizers

Marinated Assorted Pig Intestine 4.50
Crispy Roast Pork 5.50
Honey Roast Pork 5.50
Honey B.B.Q. Spare Ribs 5.50
H.K. Roast Duck 5.50
H.K. Marinated Duck 5.50
Scallion & Salt Chicken 5.50
H.K. Soy Sauce Chicken 5.50
H.K. Salt Baked Chicken 5.50
Marinated Squid 5.50
Marinated Intestine 6.00

Over Rice

H. K. Style Crispy Roast Pig Over Rice 4.50
Honey Roast Pork Over Rice 4.50
Honey Spare Ribs Over Rice 4.50
H.K. Roast Duck Over Rice 4.50
Soy Sauce Chicken Over Rice 4.50
Assorted Marinated Over Rice 4.50
Roast Pork and Chicken Over Rice 5.50
Roast Pork and Duck Over Rice 5.50
Roast Duck & Chicken Over Rice 5.50
Triple Delight Over Rice 6.50

Special Wonton Noodle Soup

(Choice of Rice Noodle or Chow Fun Noodle)
Fresh Shrimp Wonton Noodle Soup 4.25
Fresh Shrimp Wonton Noodle Soup 4.25
Fresh Shrimp Dumpling Soup 4.25
Fresh Shrimp Dumpling Noodle Soup 4.25
Beef Stew Noodle Soup 4.25
Roast Pork Noodle Soup 4.25
Spare Ribs Noodle Soup 4.25
Roast Duck Noodle Soup 4.25
Soy Sauce Chicken w. Noodle Soup 4.25
Marinated Flavor Noodle Soup 4.25
Roast Pork & Wonton Noodle Soup 5.50
Roast Duck & Wonton Noodle Soup 5.50
Soy Sauce Chicken & Wonton Noodle Soup 5.50
Seafood Noodle Soup 5.50
Roast Duck Udon Noodle Soup 5.50

Congee

Plain Congee 1.25
Chopped Beef w. Congee 3.25
Combination Congee (Beef, Pork & Squid) 3.25
Meal Ball, Liver & Pork Belly Congee 3.25
Preserved Egg w. Meat Congee 3.25
Pork Blood Congee 3.25
Seafood with Congee 5.25
Frog with Congee 6.25

Please see reverse side →



香港燒臘飯店
Hong Kong Peking Duck House
925 Race Street, Philadelphia, PA 19107
Tel: (215) 922-3277 Fax: (215) 922-5998

Major Credit Card Accept

Open Hours: Monday - Thursday: 10 am - 2 am • Friday & Saturday: 10 am - 3 am • Sunday: 10 am - 2 am

精美頭盤

港式春卷
素菜春卷
蔥油餅
蒜或煎餃
脆皮海皇卷
五香燒排骨
涼拌海蜆皮
金牌乳豬

Appetizers

Hong Kong Egg Roll (2) 2.50
Vegetarian Spring Roll (2) 2.50
Scallion Pancakes 2.25
Steamed or Pan Fried Dumplings (4) ... 3.25
Crispy Seafood Roll (4) 4.50
Honey B.B.Q. Spare Ribs 6.50
Cold Jelly Fish 6.50
H.K. Crispy Roast Pig 10.95

湯類

港式鮮蝦雲吞
蛋花湯
鹹魚湯
雞茸粟米羹
蟹肉魚肚羹
海鮮豆腐羹

Soup

Hong Kong Wonton Soup 2.75
Egg Drop Soup 1.25
Hot and Sour Soup 2.50
Chicken w. Sweet Corn Soup (for 2) ... 7.25
Fish Maw w. Crabmeat Soup (for 2) . 8.95
Seafood Bean Curd Soup (for 2) 8.95

雞鴨類

香港梅子鴨
八珍扒大鴨
子薑炒鴨片
鴻運炸子雞
東江鹽焗雞
香蒜炒雞片
西蘭花炒雞片
唐芥蘭炒雞片
菜遠炒雞片
甜酸菠蘿雞
魚香炒雞片
左宗雞
芝麻雞
宮保雞
荷蘭豆炒雞片

Poultry

Braised Duck in Hong Kong Style 8.50
Braised Duck w. Assorted Seafood ... 12.95
Sliced Roast Duck with Ginger 9.95
Crispy Fried Chicken ½ 8.50
Salt Chicken in East Coast Style ¼ 8.50
Sliced Chicken w. Abalone Mushroom ... 9.95
Sliced Chicken w. Broccoli 8.50
Sauteed Chicken w. Chinese Broccoli ... 8.50
Sauteed Chicken w. Choy Sum 8.50
Sweet and Sour Chicken 8.50
Sliced Chicken w. Garlic Sauce 8.50
General Tso's Chicken 9.95
Sesame Chicken with Broccoli 9.95
Spicy Kung Pao Chicken 8.50
Sliced Chicken w. Sweet Snow Peas 8.50

牛肉類

港式脆皮牛扒
中式焗牛柳
西蘭花炒牛肉
唐芥蘭炒牛肉
魚香牛肉
脆皮陳皮牛肉
生炒士的球
鹹菜炒牛柳粒
黑椒牛仔骨
沙爹茄子牛仔骨

Beef

House Special Steak 18.95
Steak in Peking Style 12.95
Sliced Beef w. Broccoli 8.95
Sliced Beef w. Chinese Broccoli 8.95
Sliced Beef w. Garlic Sace 8.95
Orange Beef 12.95
Sauteed Fillet Steaks 18.95
Shredded Beef w. Preserved Vegetable . 8.95
Beef S Ribs w. Black Pepper Sauce ... 8.95
Eggplant w. Beef Short Ribs 9.95

豬肉類

生炒排骨
甜酸咕嚕肉
京都肉排
椒鹽焗肉排
時菜炒肉片

Pork

Spare Ribs in Peking Style 8.50
Sweet and Sour Pork 8.50
Pork Chop in Peking Style 8.50
Salt Baked Pork Chop 8.50
Sauteed Sliced Pork w. Choy Sum 8.50

海鮮類

沙汁合桃蝦
油泡群蝦球
椒鹽焗中蝦
甜酸菠蘿蝦球
腰果炒蝦仁
魚香炒蝦球
蝦龍糊
油泡蜆片
滑蛋炒蝦仁
黑椒鮮帶子
椒鹽焗帶子
鹹菜炒鮮魷
椒鹽焗鮮魷
薑蔥焗龍蝦
廣東炒龍蝦
豉汁炒花蜆
沙田炒蜆
甜鹹石斑塊
菜心炒斑塊
湖南脆皮魚
豉汁蒸大鱸
XO醬爆鮮球
薑蔥加拿大蟹

Seafood

Jumbo Shrimp with Walnut 14.95
Sauteed Jumbo Shrimp 14.95
Salt Baked Fresh Shrimp in Shell 10.95
Sweet and Sour Jumbo Shrimp 12.95
Baby Shrimp with Cashew Nuts 9.95
Jumbo Shrimp with Garlic Sauce 12.95
Jumbo Shrimp with Lobster Sauce 12.95
Sauteed Conch 14.95
Scramber Egg w. Baby Shrimp 9.95
Fresh Scallops in Black Pepper Sauce 10.95
Salt Baked Fresh Scallops 12.95
Sauteed Squid w. Preserved Vegetables 9.95
Salt Baked Squid with Spicy Chili 9.95
Live Lobster w. Ginger & Scallion M. P.
Live Lobster Cantonese Style M. P.
Clam w. Black Bean Sauce 9.95
Clam w. Minced Pork in H.K. Style 10.95
Fillet Grouper w. Sweet & Sour Sauce ... 9.95
Fillet Grouper w. Choy Sum 9.95
Hunan Whole Fish M. P.
Steamed Eel w. Black Bean Sauce M. P.
Sauteed Fillet Eel w. X.O. Sauce M. P.
Dungeness Crab w. Ginger & Scallion . M. P.

素菜豆腐類

蔬蔬上素
魚香四季豆
時菜扒雙菇
金菇扒菠菜
北菇扒菜膽
清炒西洋菜
菜苗炒唐蘭
紅燒豆腐
脆皮炸豆腐

Vegetable /Bean Curd

Buddha's Delight 7.25
String Bean w. Garlic Sauce 7.25
Seasonal Veg. w. Two Kind Mushroom . 7.50
Golden Mushroom w. Spinach 8.25
Chinese Mushroom w. Mustard Green .. 8.25
Sauteed Watercress 7.25
Chinese Broccoli w. Preserved Radish.. 7.50
Braised Bean Curd w. Vegetable 6.95
Crispy Fried Bean Curd 6.95

Noodle or Rice

Salt Fish w. Fried Rice 10.95
Crabmeat & Scallop Fried Rice 10.95
House Special Fried Rice 8.50
Shrimp Fried Rice 7.25
Roast Pork Fried Rice 7.25
Fujian Seafood Fried Rice 9.95
Seafood Pan Fried Noodles 10.25
Squid Pan Fried Noodles 9.95
Chicken & Pork Pan Fried Noodles 8.25
Home Style Rice Noodles 12.95
Singapore Rice Noodles 8.25
Sauteed Beef Chow Fun 8.25
Chinese Mushroom Lo Mein 7.25

Hot and Spicy

Please see reverse side=>

精美小食 Dim Sum

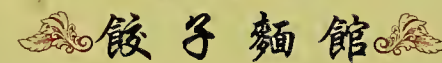
素菜春卷	28. Vegetarian Spring Roll (2).....	1.00
脆皮木樨皇	29. Crispy Fried Shrimp & Meat Ball (5)	1.50
蔥油餅	30. Scallion Pancakes (2)	1.50
五香牛肉片	31. Five Spice Sliced Beef.....	3.00
芝麻豆腐冷	32. Sesame Tofu Cold Platter	1.25
薑蔥味豆腐冷	33. Tofu with Ginger & Scallion Cold Platter	1.25
酸甜白菜絲	34. Sweet and Sour Vegetables	1.25

冷凍水餃 Frozen Dumpling

白菜豬肉水餃 (50粒)	35. Vegetable with Pork Dumpling (50).....	8.00
韭菜豬肉水餃 (50粒)	36. Pork with Chives Dumpling (50)	8.00
蝦餃(50粒)	37. Shrimp Dumpling (50).....	10.00
雞餃(50粒)	38. Chicken Dumpling (50)	10.00
素菜水餃 (50粒)	39. Vegetable Dumpling (50)	8.00

餐館鍋貼(50粒) \$8.00

Hot and Spicy



JIA QUAN

Chinese Steam & Fried Dumplings
Noodle Eat In & Take Out

902 Arch Street
Philadelphia, PA 19107
215-925-2839

Open 7 Days A Week:
Monday - Sunday: 11 am - 9 pm

鍋貼水餃 Dumplings

猪肉鍋貼	1. Pan Fried Pork Dumpling (12)	3.00
猪肉白菜水餃	2. Pork with Chinese Vegetable Dumpling (12)	3.00
猪肉韭菜水餃	3. Pork with Chives Dumpling (12)	3.00
鮮蝦水餃	4. Shrimp Dumpling (10)	3.50
雞肉水餃	5. Chicken Dumpling (10)	3.00
素菜水餃	6. Vegetable Dumpling (8)	2.00

麵點類 Noodle

海鮮奶油麵	7. Seafood with Cream Noodle	4.75
豬扒麵	8. Pork Chop Noodle	4.25
咖哩雞麵	9. Curry Chicken Noodle	4.25
沙茶牛肉麵	10. Satay Beef Noodle	4.75
柚子茶蜜餞麵	11. Honey Citron Tea with Chicken Noodle	4.25
炸醬麵	12. Szechuan Noodle with Diced Pork	3.00
涼拌麵	13. Cold Noodle with Peanut Sauce	2.50

Hot and Spicy

特色湯麵 Special Noodle

(米粉或麵-Choice of Rice Noodle or Egg Noodle)

牛腩湯麵	14. Beef Brisket Noodle Soup	3.75
牛腩湯麵	15. Beef Stew Noodle Soup	3.75
雲吞湯麵	16. Wonton Noodle Soup	3.50
海鮮湯麵	17. Seafood Noodle Soup	4.75
蝦餃湯麵	18. Shrimp Dumpling Noodle Soup	3.50
雞餃湯麵	19. Chicken Dumpling Noodle Soup	3.50
素菜湯麵	20. Vegetable Noodle Soup	2.50
榨菜肉絲湯麵	21. Sliced Pork w. Hot Pickled Noodle Soup	3.50

可口靚湯 Soup

		Sm.	Lg.
酸辣湯	22. Hot & Sour Soup	1.00	2.00
雲吞湯	23. Wonton Soup	1.00	2.00
豆腐漿	24. Soy Bean Drink	0.50	1.00
福州拌麵	25. Fu Zhou Noodle	1.50	
福州扁肉	26. Fu Zhou Style Wonton Soup	1.50	
福州魚丸	27. Fu Zhou Fish Ball (8)	2.50	

Wok 'N Walk Tour of Philadelphia Chinatown & Five-Course Meal

Please Check our website:
www.josephpoon.com

Call For Reservations: 215-928-9333

\$ 45 Per Person, plus Tax and Tip

Group rates available with discount

All tours meet at:

Joseph Poon Asian Fusion Restaurant
1002 Arch Street, Philadelphia, PA 19107

Secret



Temple

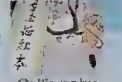
History



Friendship Gate

Join Chef Poon for
an insider's tour of
Philadelphia
Chinatown

Culture



Calligraphy

Fun



Fortune Cookie
Factory

Tour Includes:

Fortune Cookie Factory, Chinese Herbal
Medicine Shop,
Chinese Place of Worship, Chinese Bakery,
Asian Grocery Store,
Seafood Market, and more. Stops vary
depending upon timing.
A Five-Course Meal

"What a spectacular tour! My husband and I felt as if we had
uncovered a hidden treasure. Chef Poon is truly amazing —
a chef, an investor, a designer, an entrepreneur, and full of energy!
He surprised us with gifts and samples along the tour. It was certainly
worth every penny!" — A. Lee, Baltimore, MD

"WOW! What a truly fabulous, spectacular tour we all had!
The stops are every spot in their place and really enjoyed every
spot! place, just took us. We could have stayed with him for a few more hours. He is
certainly one special soul!" — C. Gomez, Sioux Falls, SD 57104

"I think this might have been truly the best for my students, most of
whom aren't even someone outside their culture and religion and who rarely
leave their comfort zone. Great City, incredible Chinatown, Poon was
saying that this was a once in a lifetime experience." — L. Jeff, teacher, Southerton
Charter School

Every Tour Includes A Five-Course Meal:

Soup
Phillip's Kennett Square
Mushrooms with Hong Kong
Shrimp Pork Wonton
In Chicken Ginger Consommé
Salad
Spring Mixed Salad with Red
Capers and Ginger Sesame Dressing
Appetizers
Thai Bourbon Grilled Chicken
Skewer in Peanut Sauce
Shang Hai Crispy Mini Vegetarian
Spring Roll
Entrée
Chef Poon's Famous Healthy
General Joe's Chicken in
Tangy Chili and Fresh Ginger
Essence served with
Stir Fried Fresh Garden Vegetables
and
Asian Fusion Rice
Dessert
Wok Toasted Sesame Seed Oreo
Cookie Lowfat Cheesecake with
Fresh Fruit and homemade Almond
Cookie in Mango Cuisis served with
Healthy Green Tea

(Chef Poon is happy to accept special requests. He is a trained nutritionist and can prepare meals that meet any dietary restrictions. Just let him know when you make your reservations)



Take Out Menu

Joseph Poon Asian-Fusion Restaurant
1002 Arch Street • Philadelphia, PA 19107
Tel: (215) 928-9333 • Fax: (215) 928-9368

Do you know? Ordering "to go" is good for your body, wallet, and the planet. It's good for you, your wallet, and the planet. It's good for you, your wallet, and the planet.

- New Our Executive Chef's New Asian-Fusion Creations**
- Ku Marlet Sauce Served with Stir-Fried Sallap and Chicken, Asparagus & Wild Mushroom \$17.50
- Sautéed King Salmon and Jumbo Shrimp, Asparagus and Vegetables \$18.50
- Black Pepper Cream Burgundy Sauce Served with Seafood Compote Hot Pot (Chicken, King Salmon, Canadian Caviar, Sea Scallop, New Zealand Green, Noodle and New Orleans Cornish & Salmon Rice) \$18.50
- Stir-Fried Beef Tenderloin & Pineapple in Rainbow Peppers and Red Onion \$15.50
- Wok Seared Tendon & Pineapple, Bone Marrow and Fresh Green Vegetables \$18.50
- Fresh Ginger Sauce with Chinese Chicken & Chardonnay Served with Wok Seared Fresh New England Lobster \$19.50
- Sautéed Beef Tenderloin with Asparagus and Scampi \$15.50
- New Braised Duck Shells, Fresh Ginger Garlic Sauce Served with Stir-Fried Jumbo Shrimp, Chicken & Sea Scallop with Mushroom & Asparagus \$18.50
- Stir-Fried Japanese Eggplant and Stir-Fried Chicken \$15.00
- Vegetables**
- Wok-Roasted Honey Walnut (Vegetarian) Shrimp \$15.00
- Stir-Fried Vegetarian Dish - Ask Our Servers or Chef Joe
- Bean Curry Hot Pot \$13.00
- Wok with Mushrooms and Assorted Fresh Vegetables Served with Rice
- Stir-Fried Triple Delight and Baby Corn \$14.00
- Asparagus, Seared Tendon, Wild Mushroom, Roasted Garlic, Ginger, Black Bean and Burgundy Sauce
- Crispy Tofu Medallions \$12.00
- Stir-Fried Tofu Medallions with Fresh Spinach
- Steamed Assorted Fresh Chinese Vegetables \$12.00
- Stir-Fried Rice with Fresh Veggie, Olive Oil and Onion Essence
- Assorted Fresh Vegetable Pan-Fried Noodle \$12.00
- General Chao Wild Mushroom \$13.00
- Wok with Rice & Fresh Vegetables
- Stir-Fried Orders**
- Stir-Fried Spicy Garlic Spring Beans \$8.50
- Purple Eggplant in Black Bean Sauce \$9.00
- Stir-Fried Wild Rice \$1.00
- Wok-Fried Fresh Ginger Garlic Marlo, Kenneth Square Wild Mushrooms and Minced Meat \$9.00
- Beverages**
- Wine Please See Our Wine List
- San Pellegrino \$3.50
- Evian \$3.00
- Soda \$1.25
- House Blend Coffee \$2.00
- Decaffeinated Coffee \$2.00
- Tea Selections**
- Home-Made Jasmine Green Tea (Unsweetened) \$1.50
- Jasmine Green Tea (Good for Caring Cancer) \$1.25
- White Tea (Crystalline) (Good for Lung) \$2.50
- Black Tea (Good for Heart) \$2.50
- Espresso Harvested Oolong (Good for Digestion) \$2.50
- Yellow Tea (Good for Digestion) \$2.50
- Red Tea (Good for Digestion) \$2.50
- Desserts**
- Must See Our Tempting Sweet Menu
- Also - We Sell Our Famous Red Almond Cookies - 1 Dozen for \$2.50
- * Healthy Ingredients
- A 10% gratuity will be added to the bill for parties of 6 or more



Our long history of excellence in the culinary arts has made us a leader in the industry. Our long history of excellence in the culinary arts has made us a leader in the industry.

WELCOME TO "The World of a Hundred Tastes"

In the world, the preparation of food is an art form. The skillful hands of master chefs bring a wealth of ingredients to create dishes that are a feast for the eyes and an experience for the senses and meaning of nutrition.

Joseph Poon, Culinary Institute of America Graduate, Founder of the Culinary Philosophy of Asia, Europe and America Where Cooking is the Art of Great Performance.

In presenting "The World of a Hundred Tastes" Chef Joe Offers You a Delicious Selection of the Best in Authentic Asian Fusion Cuisine.

Joseph Poon, Master of Hong Kong, Culinary Arts, Captures the Essence of Culinary Art in a Selection of Masterpieces Inspired from His Culinary Collection.

"The World of a Hundred Tastes"


If You Have Any Special Requests or Dietary Preferences, Please Let Your Server Know. Because "We Care!"

As Chef Joe says, "My kitchen is open and my mind is open too!"

www.josephpoon.com

You can also visit Chef Joe at www.watermelon.org

Joseph Poon Asian-Fusion Restaurant
1002 Arch Street • Philadelphia, PA 19107
Tel: (215) 928-9333 • Fax: (215) 928-9368

דוד כהנא ישראל חי וקיים				דוד כהנא ישראל חי וקיים			
		Take out Menu 422-3370		2020 Murray Ave. Pgh, PA 15217			
Chicken		Dinner of your choice	\$10.95	Beef		Dinner of your choice	\$12.95
1	Mao Goo Gai Pan	Stirred Chicken Breast Sauced with Chinese Vegetables		1	Beef Broccoli	Stirred Beef Sauced with Fresh Broccoli, Water Chestnuts, Carrots & tender Bamboo Shoots	
2	Almond Chicken	Deep Fried Chicken Sauced with Almonds, Green Pepper, Celery & Cornstarch		2	Pepper Steak	Stirred tender Beef Sauced with Green Pepper, Onion & Water Chestnuts	
3	Chicken & Snow Peas	Stirred Chicken Breast Sauced with Snow Peas, Water Chestnuts & Cornstarch		3	Beef with Garlic Sauce	Stirred tender Beef Sauced with Onion, Celery, Carrots, Bamboo Shoots, Water Chestnuts & Spicy Sauce	
4	Hunan Style Chicken	Stirred Chicken Breast Sauced with Chinese Vegetables & Black Beans		4	Mongolian Beef	Stirred tender Beef Sauced with Green Onion & Spicy Sauce	
5	Tomato Chicken	Stirred Chicken Breast Sauced with Tomato & Onion		5	Beef with Curry Sauce	Stirred tender Beef Sauced with Green Pepper, Onion & Curry Sauce	
6	Chicken, Dried Mushroom & Bamboo Shoots	Stirred Chicken Breast Sauced with Dried Mushroom & Bamboo Shoots		6	Beef with Snow Peas	Stirred tender Beef Sauced with Snow Peas, Carrots & Water Chestnuts	
7	Cashew Chicken	Deep Fried Chicken Sauced with Cashew Nuts, Green Pepper, Celery & Cornstarch		7	Kung-Pao Beef	Stirred tender Beef Sauced with Peanuts, Hot Pepper, Celery, Cornstarch, Green Pepper & Bamboo Shoots	
8	Kung-Pao Chicken	Deep Fried Chicken Sauced with Peanuts, Hot Pepper, Celery, Bamboo Shoots & Cornstarch		8	Hunan Style Beef	Stirred tender Beef Sauced with Chinese Vegetables and Black Beans	
9	Chicken with Garlic Sauce	Stirred Chicken Breast Sauced with Celery, Onion, Carrots, Bamboo Shoots, Water Chestnuts & Spicy Sauce		9	Sweet & Sour Beef	Deep Fried Beef with Green Pepper, Onion, Pineapple & Chef's special sweet & sour sauce	
10	Szechuan Chicken	Deep Fried Chicken Sauced with Green Pepper, Bamboo Shoots, Red Pepper, Carrots, Celery & Spicy Sauce		10	Beef & Eggplant	Stirred tender Beef Sauced with sliced Eggplant & Chinese Vegetables	
11	Sweet & Sour Chicken	Deep Fried Chicken with Green Pepper, Onion, Pineapple & Chef's special sweet & sour sauce		11	Beef & Black Mushrooms	Stirred tender Beef Sauced with Black Mushrooms, Snow Peas, Onion & Bamboo Shoots	
12	Chicken & Eggplant	Stirred Chicken Breast Sauced with sliced Eggplant & Chinese vegetables		12	Beef & Black Bean Sauce	Stirred tender Beef Sauced with Green Pepper, Onion, Bamboo Shoots & Black Bean Sauce	
13	Chicken & Broccoli	Stirred Chicken Breast Sauced with fresh broccoli & Bamboo Shoots		13	Szechuan Beef	Stirred tender Beef Sauced with Red Pepper, Green Pepper, Bamboo Shoots, Carrots, Celery & Spicy Sauce	
14	Pineapple Cherry Chicken	Stirred Chicken Breast Sauced with Pineapple, Carrots & Green Pepper		14	Tomato Beef	Stirred tender Beef Sauced with Tomato & Green Onion	

Chef's Specials *Soup*

Chen Pi Beef

<i>Chop Suey</i>	
<i>Chicken</i>	\$10.95
<i>Beef</i>	\$12.95
<i>Vegetables</i>	\$9.95
<i>House Special</i>	\$12.95

Chickens



Egg Dr

Beef Egg Roll .

Kerastichus

Vegetable Delight

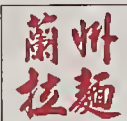
Tomato 1589

Chicken

[illegible]

Crossed Out

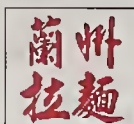
44440



美味蘭州拉麵
Lan Zhou Hand Drawn Noodle House
927 Race Street, Philadelphia, PA 19107
Tel: 215 - 923 1550

Open Hours: Sunday-Wednesday: 11am-9pm • Thursday: 11am-4pm • Friday & Saturday: 11am-10pm

頭		盤		Appetizers	
鹵	牛	肉	麵	Marinated Slice Beef	6.50
鹵	豬	耳	麵	Spicy Pig Ears	6.50
鹵	大	腸	麵	Marinated Intestine	5.00
鹵	水	鴨	麵	Marinated Duck (Half)	7.00
鹵	牛	筋	麵	Marinated Beef Tendons	6.50
酸	辣	白	麵	Sour and Spicy Napa	3.00
麻	辣	牛	麵	Spicy Beef Tendons	6.50
招牌拉麵		麵		Hand Drawn Noodle Soup or Shaved Noodle Soup	
或	刀	肉	麵	Slice Beef Noodle Soup	4.75
牛	牛	蹄	麵	Beef Brisket Noodle Soup	5.00
牛	牛	尾	麵	Ox Tail Noodle Soup	5.50
牛	牛	排	麵	Steamed Ox Spare Ribs	5.50
羊	牛	肉	麵	Lamb Noodle Soup	5.50
海	牛	鮮	麵	Seafood Noodle Soup	5.50
花	蛤	麵	麵	(Shrimp, Scallops, Clam, Fish Ball with Noodle Soup, Must Try!)	
燕	丸	麵	麵	Clam Noodle Soup	5.50
魚	九	麵	麵	Meat Ball Noodle Soup	4.00
菜	蛋	麵	麵	(Pork and Chop Vegetable in Thin Meat Wrap)	
燒	鴨	麵	麵	Fish Ball Noodle Soup	4.00
牛	百	麵	麵	Egg and Vegetable Noodle Soup	3.50
牛	肚	麵	麵	Roast Duck Noodle Soup	5.00
炸	醬	麵	麵	Beef Triple Noodle Soup	4.00
拌	麵	麵	麵	Ox Stomach Noodle Soup	4.50
				Pork with Soy Sauce	4.50
				Noodle with Peanut Sauce	3.00
可以選擇拉麵，米粉，粉干，或河粉					
choice of Hand Drawn Noodle, Mei Fun, Thick Noodle or Ho Fun					
可加煎蛋 (\$0.50)，卤蛋 (\$0.50)					
Fried Egg...\$0.50 Marinated Egg...\$0.50					
湯		類		Soup	
魚	丸	湯	麵	Fish Ball Soup	3.00
燕	丸	湯	麵	Meat Ball Soup	3.00
雲	吞	湯	麵	Wonton Soup	2.00
素		菜		Vegetable	
炒	通	菜	麵	Sauteed Chinese Tone Choy Vegetables	7.95
炒	豆	菜	麵	Sauteed Snow Pea Leaf	7.95
炒	菠	菜	麵	Sauteed Spinach	6.95



美味蘭州拉麵
Lan Zhou Hand Drawn Noodle House
927 Race Street, Philadelphia, PA 19107
Tel: 215 - 923 1550

Open Hours: Sunday-Wednesday: 11am-9pm • Thursday: 11am-4pm • Friday & Saturday: 11am-10pm

蘭州拉麵的歷史

蘭州舊稱「金城」，位於中國地理中心點，屬大西北區域黃土高原的一部份，黃河蜿蜒流經市區。蘭州自古即為絲路之起點，目前則是甘肅的省會，現有人口兩百九十萬人。

蘭州拉麵原為西北游牧民族招待高級賓客之風味食品，距今已有160餘年歷史，清朝初年，蘭州第一家牛肉麵館「月陽樓」創立，供應官紳及富商。

蘭州拉麵的湯汁清澈濃郁、蘿卜潔白、辣油紅艷、點蒼青翠、肉味醇厚無羶味。麵條寬窄厚薄形狀由客選、配料配菜由客訂，為空前絕後之美食。

自此，蘭州拉麵開始風靡社會大眾，並精心規劃傳承推廣至全中國，如今蘭州拉麵不僅已成為當地人的飲食主體，更是老少咸宜、聞名中外的頂級美食。

Something about Noodle

Noodle is one of the most popular food in Asia particularly in East and South-east Asia. According to legend, noodle was first made and produced in the main land of China about 2000 years ago under the reign of Han dynasty. From China, noodle spread to Japan, Korea, Taiwan, Indochina, and South-east Asia, even throughout the world including the United States of America and European continent.

The word "noodle" in English is derived from German nudel with unclear etymology. The Chinese draws analogy between its long shape and long life and always serves it in birthday anniversary. However, it is also served in burial ceremony, with hope that the ones left behind may have long life.

Beef, Lamb and Poultry

Filet Medallion
Sautéed Filet w/leeks, mushrooms
and coriander
\$20.95

Filet Mignon
Grilled center-cut filet mignon
in a Veal-cabernet reduction
\$20.95

Rack of Lamb
With honey-rosemary marinade
\$19.95

Sautéed Wild-boar Tenderloin
In a spicy Thai basil sauce
\$16.95

Prosciutto Wrapped Pork Tenderloin
Dressed in stone-ground mustard sauce
\$16.95

Teriyaki Chicken
Grilled Chicken breast topped
with Teriyaki sauce
\$12.95

Honey Walnut Chicken
Sautéed chicken with seasonal fruit
and honeyed glazed walnuts
\$12.95

Basil Chicken
Sautéed with peppers and asparagus
in a spicy basil sauce
\$12.95

Curry Chicken
Grilled chicken breast
topped with Thai vegetable curry
\$12.95

Crispy Duck
With a raspberry-cognac sauce
\$17.95

Rice, Noodles and Vegetables

Pad Thai
Thai noodles with eggs, bean sprouts,
tofu and shrimp
\$10.95

Pad Se-ew
Sautéed Thai noodles with
Chicken and vegetables
\$9.95

Crabmeat Fried Rice
(Choice of chicken or beef)
\$8.95

Stir-fried Seasonal Vegetables
\$8.95

Sautéed Mushrooms
Fresh Shitake, Portabella
and Button mushrooms
\$10.95

Sautéed String Beans
\$8.95

We are available for private parties,
business engagements and all occasions.
Off premise catering available for home
or office.

Please inquire with manager for further
details.



Ly
Michael's

Contemporary Asian Cuisine

Dinner Menu

101 N. 11th Street, Philadelphia, PA 19107
Tel: 215.922.2688 / Fax: 215.922.2699
www.lymichaels.com

Appetizers

Spring Rolls
Seasoned chicken and cabbage
\$4.95

Crab Cakes
Served with mango chutney
\$6.95

Pot Stickers
Pork, scallions and cabbage filling
(steamed or pan-fried)
\$5.95

Curry Chicken Dumplings
Minced chicken w/mushrooms
in yellow Curry
\$5.95

Duck Dumplings
With scallion and shitake mushroom sauce
\$6.95

Golden Pouches
Seasoned ground shrimp wrapped
in rice paper served
with a sweet garlic dipping sauce
\$5.95

Crabmeat Corn Fritters
Served with Pineapple chutney
\$5.95

Calamari
With sweet and sour spicy dipping sauce
\$5.95

Little Neck Clams
In a garlic basil broth
\$6.95

New Zealand Green Mussels
In Black Bean sauce
\$6.95

Portabella Mushrooms
Baked with blend of goat and cream
cheeses topped with crabmeat
\$6.95

Chicken Satay
Grilled skewered chicken breast
served with
peanut sauce and tossed cucumber salsa
\$5.95

Sampler
Spring Roll, Crab Cake,
Duck Dumpling, Pot Sticker
and Corn Fritter
\$8.95

Saku Tuna
Lightly seared poppy seed
encrusted Saku Tuna
\$7.95

Spicy Tuna Roll
With wasabi and soy sauce
\$5.95

Fusion Roll
Wrapped lump crabmeat
and cream-cheese
\$5.95

Vegetarian Tempura
Lightly battered seasonal vegetables
\$5.95

Shrimp Tempura Roll
With wasabi and soy sauce
\$5.95

Smoked Salmon and Tuna Sushi
Thinly sliced smoked salmon and
Ahi Tuna with Sushi rice
\$8.95

Soups

Seafood Dumpling
Stuffed with a combination
of shrimp, scallops and salmon
\$4.50

Curry Mussels & clams
New Zealand Green Mussels and
little neck clams in curry broth
\$5.50

Lemongrass
Light Thai-style hot and sour soup
with shrimp and fresh pineapple
\$4.50

Chicken Coconut
Chicken with cream of coconut
and mushrooms
\$4.95

Salads

Baby Greens
Tossed baby greens with a citrus
vinaigrette
\$5.50

Caesar
Caesar dressing with homemade croutons
\$4.95

Garden
Served with Japanese ginger dressing
\$4.95

Grilled Filet Mignon
Tossed romaine topped with grilled
filet mignon in a Lime dressing
\$8.95

Crispy Calamari
Served over bed of field greens
Tossed with Balsamic vinaigrette
\$6.95

Entrees

Seafood

Grilled Diver Scallops
Glazed with a white wine sauce
\$17.95

Garlic Shrimp
In a Thai garlic sauce
\$17.95

Kung Pao
Sautéed shrimp and scallops
with cashews in a roasted pepper sauce
\$18.95

Caramelized Shrimp
In a orange zest caramelized ginger
sauce
\$17.95

Crab Cakes
Lump crabmeat encrusted
with macadamia nuts
\$18.95

Seafood Medley
Combination of shrimp, scallops,
salmon and mussels
\$19.95

Penang Talay
Little neck clams, shrimp and scallops in
Penang Curry
\$19.95

Striped Bass
With balsamic vinegar, scallions and
shitake mushrooms
\$17.95

Salmon
Atlantic salmon topped with lump
crabmeat in a Thai curry sauce
\$18.95

Tuna
Rosemary-lemongrass rub
with hints of jalapeno
\$18.95

Whole Fish
Crispy pan-fried fish with a
Thai tamarind sauce
\$ Market Price

<i>Sweet and Sour (with Rice)</i>	
90. Sweet & Sour Pork or Chicken	6.25
91. Sweet & Sour Shrimp	8.95
<i>Lo Fun or Mei Fun</i> (Flat Noodles or Thin Noodles)	
92. Vegetable Chow Fun or Mei Fun	5.50
93. Chicken or Roast Pork Chow Fun or Mei Fun	5.95
94. Shrimp Chow Fun or Mei Fun	6.25
95. Beef Chow Fun or Mei Fun	6.75
96. Crab Meat Chow Fun or Mei Fun	5.60

<i>Side Order</i>		
Plain White Rice	(Pl.) 1.00	(Qt.) 1.50
Soda		0.75

<i>Special Combination</i> (w. Egg Roll & Roast Pork Fried Rice)	
C 1. Chicken Chow Mein	4.75
C 2. Shrimp Chow Mein	5.95
C 3. Pepper Steak	5.05
C 4. Hot and Spicy	6.55
C 5. Shrimp with Lobster Sauce	6.15
C 6. Pork Egg Foo Young	5.05
C 7. Pork with Chinese Vegetables	5.05
C 8. Moo Goo Gai Pan	5.15
C 9. Sweet and Sour Pork or Chicken	5.05
C 10. Beef or Chicken with Broccoli	5.05
C 11. Chicken with Garlic Sauce	5.10
C 12. Diced Chicken & Shrimp	5.35
C 13. Pork Lo Mein	5.05
C 14. Baby Shrimp with String Beans	5.35
C 15. Broccoli with Shrimp & Chicken	5.35
C 16. General Tso's Chicken	5.95
C 17. Hot and Spicy Pork	5.20
C 18. Sesame Chicken	5.95

<i>Lunch Special</i>	
Served Monday - Friday from 11 am - 3 pm	
Served with Pork or Chicken Fried Rice	
\$4.25 (Tax Included)	
1. Shrimp & Chicken with Broccoli	
2. General Tso's Chicken	
3. Hunan Style Chicken or Beef	
4. Pork, Chicken or Shrimp Chow Mein	
5. Beef or Chicken with Broccoli	
6. Vegetable or Chicken Lo Mein	
7. Shredded Chicken, Beef or Shrimp with Garlic Sauce	
8. Sweet & Sour Chicken or Pork	
9. Shrimp with Lobster Sauce	
10. Chicken or Beef with String Bean	
11. Vegetable, Pork or Chicken Egg Foo Young	
12. Curry Chicken or Beef	
13. Chicken or Shrimp with Cashew Nuts	
14. Diced Chicken and Shrimp	
15. Kung Po Chicken or Shrimp	
16. Hot and Spicy Pork or Shrimp	
17. Mixed Chinese Vegetables	
18. Chicken or Beef with Chinese Vegetables	
19. Shrimp with Broccoli	
20. Shrimp with String Bean	
21. Pepper Steak with Onion	
22. Shrimp with Garlic Sauce	
23. Sesame Chicken	
24. Bean Curd with Broccoli	
25. Moo Goo Gai Pan	
26. Chicken or Beef Chop Suey	

Hot and Spicy
We can alter the spice according to your taste.

Ming River

Chinese Restaurant
Dine In & Take Out



101 N. 10th Street
Philadelphia, PA 19107

(215) 351-7512 / 351-7513

OPEN 7 DAYS A WEEK
星期日至星期四 Sunday - Thursday: 9 am - 2 am
星期五 Friday: 11 am - 12 midnight
星期六 Saturday: 11 am - 2 am

1.	Egg Roll	1.00
----	----------------	------

Appetizers

<i>Soup (with Fried Noodles)</i>		
2.	Wonton Soup	2.00
3.	Egg Drop Soup	2.00
4.	Hot and Sour Soup	4.25
5.	House Special Soup	5.95
6.	Seafod Soup	5.95

<i>Chow Mein (with Rice and Noodles)</i>		
7.	Vegetable Chow Mein	4.75
8.	Mushroom Chow Mein	4.95
9.	Chicken or Pork Chow Mein	4.85
10.	Beef Chow Mein	5.75
11.	Shrimp Chow Mein	6.45
12.	Crab Chow Mein	6.35
13.	Lobster Chow Mein	8.35

<i>Chop Suey</i>		
14.	Vegetable or Mushroom Chop Suey	4.95
15.	Chicken or Pork Chop Suey	5.55
16.	Beef Chop Suey	5.95
17.	Shrimp Chop Suey	6.50
18.	Lobster Chop Suey	8.75

<i>Fried Rice</i>		
19.	Plain Fried Rice	4.00
20.	Vegetable Fried Rice	5.00
21.	Roast Pork or Chicken Fried Rice	5.25
22.	Crab Meat Fried Rice	5.25
23.	Shrimp Fried Rice	6.85
24.	Beef Fried Rice	6.15
25.	Young Chow Fried Rice	6.95
26.	Lobster Fried Rice	8.95

<i>Chicken Dishes (with Rice)</i>		
27.	Chicken with Broccoli	7.25
28.	Chicken with Bean Sprouts	7.25
29.	Chicken with Black Bean Sauce	7.25
30.	Chicken with Bean Curd	7.25
31.	Chicken with Snow Peas	7.25
32.	Chicken with Cashew Nuts	7.25
33.	Chicken with String Bean	7.25
34.	Chicken with Mushroom	7.25
35.	Chicken with Oyster Sauce	7.25
36.	Moo Goo Gai Pan	7.25
37.	Chicken with Garlic Sauce	7.25
38.	Curry Chicken	7.25

Chef's Special (with Rice)

S 1.	HAPPY FAMILY	10.35
S 2.	SEAFOOD DELIGHT	10.85
S 3.	BONELESS CHICKEN	8.95
S 4.	HAWAII FIVE O	10.95
S 5.	LEMON CHICKEN	8.95
S 6.	FOUR SEASON	9.50
S 7.	MOO SHU SHRIMP OR CHICKEN	8.95
S 8.	LEMON SHRIMP	10.95
S 9.	GENERAL TSO'S CHICKEN	8.55
S 10.	ORANGE BEEF OR CHICKEN	8.55
S 11.	SESAME CHICKEN OR BEEF	8.75
S 12.	SHRIMP & SCALLOP W. GARLIC SAUCE	8.95
S 13.	HUNAN STYLE CHICKEN OR BEEF	7.95
S 14.	STEAK REW	8.30
S 15.	SZECHUAN STYLE SHRIMP	8.70
S 16.	KUNG PO CHICKEN	7.95
S 17.	PEKING DUCK W. VEGETABLES	10.95
S 18.	CRISPY DUCK	10.95
S 19.	FISH WITH GARLIC SAUCE	9.50
S 20.	DICED CHICKEN AND SHRIMP	8.25

Beef (with Rice)

39.	Pepper Steak with Onions	7.50
40.	Pepper Steak with Tomatoes	7.95
41.	Beef with Bean Sprouts	7.00
42.	Beef with Chinese Vegetable	7.50
43.	Beef with Mushroom	7.50
44.	Beef with Oyster Sauce	7.50
45.	Beef with Broccoli	7.50
46.	Beef with Snow Peas	7.50
47.	Beef with Bean Curd	7.50
48.	Shredded Beef with Garlic Sauce	7.50
49.	Curry Beef	7.50
50.	Beef with String Bean	7.50

Seafood (with Rice)

51.	Lobster Sauce	3.75
52.	Shrimp with Lobster Sauce	8.95
53.	Shrimp with Black Bean Sauce	8.95
54.	Shrimp with Chinese Vegetable	8.95
55.	Shrimp with Pepper & Tomatoes	8.95
56.	Shrimp with Bean Sprouts	7.50
57.	Shrimp with Broccoli or Snow Peas	8.95
58.	Shrimp with Cashew Nuts	8.55
59.	Baby Shrimp with String Bean	7.20
60.	Shrimp with Garlic Sauce	8.95
61.	Shrimp with Vegetables	8.55
62.	Hot and Spicy Shrimp	8.35
63.	Lobster Cantonese Style	Special Price
64.	Curry Shrimp	8.95
65.	Shrimp and Chicken with Broccoli	8.35

Pork (with Rice)

66.	Roast Pork with String Bean or Bean Sprouts	7.00
67.	Roast Pork with Chinese Vegetables or Mushroom	7.00
68.	Roast Pork with Broccoli or Snow Peas	7.00
69.	Roast Pork with Bean Curd	7.00
70.	Roast Pork with Almond Oiling	7.00
71.	Pork with Garlic Sauce	7.00
72.	Hot and Spicy Pork	7.00

Egg Foo Young (with Rice)

73.	Vegetable Egg Foo Young	5.50
74.	Roast Pork or Chicken Egg Foo Young	5.50
75.	Beef or Shrimp Egg Foo Young	5.95
76.	Lobster Egg Foo Young	8.75

Vegetables (with Rice)

77.	Stir Fried Broccoli	5.35
78.	Bean Curd with Broccoli	5.45
79.	Mixed Chinese Vegetables	5.95
80.	Sautéed String Bean	5.35
81.	Broccoli or Eggplant with Garlic Sauce	5.65

Lo Mein (with Rice)

82.	Vegetable Lo Mein	5.50
83.	Roast Pork or Chicken Lo Mein	5.90
84.	Beef Lo Mein	6.25
85.	Shrimp Lo Mein	6.95
86.	Crab Meat Lo Mein	6.25
87.	Subgum Lo Mein	7.35
88.	Singapore Rice Noodle	7.25

Hot and Spicy
We can alter the spice according to your taste.

New Dumpling House

(412) 422-4178
422-6427

DIM SUM

Monday - Sunday 11:00 AM - 4:00 PM

1. Scallion Pancakes	蔥油餅	2.95
2. Steamed Shrimp Dumpling (6)	蝦餃	4.25
3. Shiu Mei (4)	燒賣	3.25
4. Mixed Vegetable Dumpling (4)	如意八寶袋	2.75
5. Dumpling Chaozhou Style (3)	潮州粉蒸	2.75
6. Shrimp Crescents (3)	鮮蝦粉果	2.75
7. Crystal Buns (4)	水晶飽	2.75
8. Steamed Buns-Custard Paste (2)	奶黃飽	2.25
9. Roast Pork Bun	叉燒飽	1.25
10. Sweet Red Bean Buns (2)	豆沙飽	2.25
11. Scallop Dumpling (4)	鮮瑤帶子餃	2.75
12. Flower Buns (3)	香蔥芝麻花卷	2.25
13. Shrimp Rice Roll (2)	蝦腸粉	2.25
14. Fried Sesame Red Bean Ball (3)	炸蝦球	4.25
15. Fried Sesame Red Bean Ball (3)	炸芝麻球	2.75
16. Turnip Cakes (2)	蘿蔔糕	2.25
17. Crispy Fried Squid	酥炸鮮魷	4.25
18. House Special Sauteed Rice Cakes	什錦炒年糕	7.25
19. House Special Sauteed Rice Noodles	什錦炒米粉	7.25

CHEF'S AUTHENTIC SPECIALTIES

* Chick-a-Roll w/ Vegetables 10.95
Tender white meat of chicken rolled in seasoned vegetables & sauced in special homemade garlic sauce.
Vegetarian Yellow Bird 9.95
Stuffed bamboo skin in black mushroom sauce with a microwave tolu. Externally fried in a golden brown. It served as a bed of soft-cooked brown-rice.
A healthy dish for weight watchers.
Curry Delight 11.25
Shrimp, slices of chicken and beef cooked with veg. in a traditional curry sauce.
Treasure Delight 11.25
Lightly fried eggplant and mushrooms with scallops, shrimp, chicken in house special sauce.

MOO SHU (with 4 Pancakes)

素菜	93	Moo Shu Vegetable	6.95
牛肉	94	Moo Shu Pork	7.50
鸡肉	95	Moo Shu Chicken	7.95
猪肉	96	Moo Shu Beef	8.50
猪肉	97	Moo Shu Shrimps	9.75

NOODLES & FRIED RICE

炒饭	98	Fried Rice (Pork, Vegetable, Beef or Chicken)	4.75
炒饭	99	Shrimp Fried Rice	5.25
扬州炒饭	100	Yang Chow Fried Rice	5.50
炒麵	101	Lo Mein (Pork, Vegetable, Beef or Chicken)	5.25
担担麵	102	Shrimp Lo Mein	5.75
什锦麵	103	House Special Lo Mein	5.75
炒麵	104	Chow Mein (Pork, Vegetable, Beef, Chicken or Shrimp)	5.50
炒麵	105	Chow Fun (Pork, Vegetable, Beef, Chicken or Shrimp)	6.25

EGG FOO YOUNG

韭菜	106	Beef Egg Foo Young	6.75
鸡蛋	107	Chicken Egg Foo Young	6.50
鸡蛋	108	Shrimp Egg Foo Young	7.25
肉蛋	109	Pork Egg Foo Young	6.50
什锦蛋	110	Combination Egg Foo Young	7.95

HEALTH FOOD SECTION
(All Steamed with Ginger or Brown Sauce on the Side)

素菜	1	Mixed Vegetable with Shrimp	9.50
素菜	2	Mixed Vegetable with Chicken	8.25
鸡肉	3	Chicken with Broccoli	8.25
鸡肉	4	Shrimp with Broccoli	9.50
素菜	5	Mixed Chinese Vegetables	7.50
素菜	6	Snow Pea and Waterchestnut	7.75
素菜	7	Beef Broccoli	8.50
素菜	8	Steamed Broccoli and Bean Cud	7.50

* HOT & SPICY
We can alter the spice according to your taste. Other culinary delight, if not presented in this menu, can be prepared to your taste upon request.

LUNCH SPECIAL

Monday - Saturday 11:00 a.m. - 3:30 p.m.
(All Dishes Served with Steam Rice or Fried Rice, and Choice of Soup (Egg Drop, Wonton, Hot & Sour) or Egg Roll)

自選	1.	Baby Shrimps with Lobster Sauce	4.75
自選	2.	Baby Shrimps with Snow Peas	4.75
自選	3.	Baby Shrimps with Garlic Sauce	4.75
自選	4.	Baby Shrimps with Hot Pepper Sauce	4.75
自選	5.	Baby Shrimps with Hot Sauce	4.75
自選	6.	Diced Chicken & Shrimps Combination	4.75
自選	7.	Chicken with Broccoli	4.50
自選	8.	Sweet Sour Chicken	4.50
自選	9.	Chicken with Garlic Sauce	4.50
自選	10.	Chicken with Hot Pepper Sauce	4.50
自選	11.	Chicken with Cashewnuts	4.75
自選	12.	Double Cooked Sliced Pork	4.50
自選	13.	Beef with Broccoli	4.50
自選	14.	Pepper Steak	4.50
自選	15.	Beef with Garlic Sauce	4.50
自選	16.	Broccoli with Garlic Sauce	4.50
自選	17.	Mixed Chinese Vegetables	4.50
自選	18.	General Tso's Chicken	5.25
自選	19.	Lo Mein (Chicken, Veg, Beef, Pork)	4.75

HOUSE SPECIAL LUNCHEONS

20.*	Empress Chicken 御膳	5.50
21.*	Ma-La Chicken 麻辣	5.50
22.*	Crispy Pork 脆皮肉	5.50
23.*	Orange Beef 橙汁	5.50
24.*	Shrimp Amazing 一品佳	6.25
25.*	Me-La Shrimp and Scallops 麻辣雙鮮	6.25
26.*	Triple Delight 三元慶	6.25
27.*	House Special Bean Cud 本樓豆腐	6.25

Pittsburgh
AT TABLE
Table Talk
The New Dumpling House (2138 Murray Ave., Squirrel Hill), w. chefs imported from Taiwan, is a breath of fresh Sichuan & Hunan in Pittsburgh's Chinese dining scene. Select from the "Chef's Authentic Specialties" section of the menu, and you'll never eat General Tso's chicken again—although they offer that too.
By Ann Haigh

New Dumpling House
餃子樓
Chinese Restaurant
2138 Murray Ave. (Between Phillips & Douglas)
Squirrel Hill, Pittsburgh, PA 15217

(412) 422-4178
(412) 422-6427
ALL DAY FREE DELIVERY
ON ALL ORDERS OVER \$10.00 TO LIMITED AREAS
WE ALSO SERVE BROWN RICE
TAKE OUT - EAT IN
(This Menu is For Take Out Only)
OPEN HOUR:
Mon. - Thur. 11:00 AM - 10:00 PM
Fri. & Sat. 11:00 AM - 11:00 PM
Sunday 11:00 PM - 10:00 PM
Visa, MasterCard, American Express
Party Order Welcome
We Serve Dim Sum
Monday - Sunday
11:00 AM - 4:00 PM

APPETIZERS		
蝦卷	1. Shrimp Roll	1.40
春卷	2. Egg Roll	1.20
醬料	76. Scallion Pancake	2.95
鍋貼或水餃	3. Dumpling (Fried or Steam) (6) (Choice of Vegetable or Pork)	3.75
鍋貼	4. Shrimp Dumpling (8)	4.95
紅油抄手	5. *Szechuan Dumpling in Hot Sesame Sauce (8)	3.75
炸春卷	6. Bar-B-Q Spare Ribs (6)	5.75
炸藕絲	7. Fried Chicken Finger	4.50
炸雞翅	8. Fried Chicken Wings (6)	3.95
辣雞塊	9. *Hacked Chicken in Hot Sauce	4.25
骨肉串	10. Teriyaki Beef (4)	4.25
椒鹽蝦	11. Fried Shrimp Toast (4)	4.25
炸大蝦	12. Fantail Shrimp (4)	4.25
芝麻涼麵	13. Cold Noodles with Sesame Sauce	3.75
麻婆麵	14. *Noodles with Peking Style Meat Sauce	4.25
實實盤	15. Pe-Pu Platter (For 2)	10.25
Includes: Shrimp Roll, Fried Chicken Finger, Bar-B-Q Spare Ribs, Fried Chicken Wings, Fried Shrimp, Teriyaki Beef		
HOUSE SPECIAL APPETIZERS		
紅油水餃	A-1 * Imperial Dumpling (6)	3.95
烤大翅	A-2 Roast Pork	4.25
燒茄子	A-3 Spatch Beef	4.25
脆炸雞塊	A-4 * Crispy Fried Squid	5.25
鍋貼	A-5 Chicken Dumpling (6) (Fried or Steam)	3.95
SOUP		
蔥油湯	16. Egg Drop Soup	1.15 2.25
雲吞湯	17. Wonton Soup	1.25 2.40
酸辣湯	18. *Hot & Sour Soup	1.25 2.40
素菜豆腐湯	19. Bean Cust Vegetable Soup (For 2)	3.50
金菇燒豆腐	20. Chicken with Gold Mushroom Soup (For 2)	4.50
胡蘆豆腐湯	21. Velvet Chicken Corn Soup (For 2)	4.25
龍鳳羹	22. Phoenix and Dragon Soup (For 2)	4.75
海鮮羹湯	23. Seafood Delight Soup (For 2)	4.75
海鮮燒豆腐	24. *Hot & Sour Seafood Soup (For 2)	4.75
木樨湯	25. House Special Soup (For 2)	4.50
SEA FOOD		
干燒蝦	26. *Baby Shrimps with Chili Sauce	8.50
宮保蝦	27. *Baby Shrimps with Hot Pepper Sauce	8.50
燒蝦	28. Baby Shrimps with Cashewnuts	8.50
蔥油蝦	29. Shrimp with Broccoli	9.50
干燒明蝦	30. *Prawn with Chili Sauce	9.50
薑蔥蝦	31. Shrimp with Snow Peas	9.50
辣蝦	32. Sweet & Sour Shrimp	9.50
油淋蝦	33. *Shrimp with Black Bean Sauce	9.50
金會蝦	34. Shrimp with Mixed Vegetable	9.50
椒鹽蝦	35. Shrimp with Lobster Sauce	9.50
蒜香蝦	36. *Shrimp with Garlic Sauce	9.50
沙茶蝦	37. *Shrimp with Spicy Tea Sauce	9.50
玫瑰蝦	38. *Scallops with Garlic Sauce	9.95
豆豉蝦	39. *Scallops with Black Bean Sauce	9.95
宮保牛肉	40. *Scallops with Hot Pepper Sauce	9.95
干燒牛肉	41. *Scallops with Chili Sauce	9.95
蒜香雙翅	42. *Scallops and Shrimp with Garlic Sauce	9.95
* HOT & SPICY		
HOUSE SPECIALTIES		
S 1. Peking Duck	北京烤鴨 26.00	
Whole roasted duck is served hot with sweet bean, hoisin and plum sauce. Also Chinese appetizers, house of green vegetables and specially prepared house sauce.		
S 2. Crispy Duck Szechuan Style	香脆鴨 25.00	
A whole duck, crisp to the bone, served as sliced roll & served Chinese style here.		
S 3. *Sliced Duckling w. Ginger Sprouts	子薑鴨片 10.50	
Tender pork tenderloin, dabbled with seasoned, then marinated in young ginger sauce & served here in a special spicy brown sauce.		
S 4. Royal Duck	皇悅鴨翅 10.50	
Tender roasted fresh tenderloin, seasoned in brown, black mushroom & soybean sauce in house special sauce.		
S 5. *Hunan Spicy Crispy Fish	魔度金魚 Season Price	
A fresh whole fish deep fried and served brown on the outside & tender & juicy on the inside. Topped in our special Hunan sauce. Crispy fish is always a crowd pleaser!		
S 6. *General Tso's Chicken	左宗雞 9.25	
This remarkable dish was originally created for fish served during the Qing dynasty. Crispy chicken of this house is unique, marinated and quickly fried till crispy. Served in our special spicy sauce.		
S 7. *Orange Flavored Chicken or Beef	陳皮雞牛 9.25	
This very special dish is recommended by our chef. It is prepared exactly the same way we make our orange flavored chicken or beef. Try it and you will like it.		
S 8. Lemon Chicken	檸檬雞 9.25	
Sliced chicken breast lightly battered & fried and golden brown. Served in lemon sauce on the side.		
S 9. Honey Chicken	蜜汁雞 9.25	
Sliced whole roast chicken in onion, green, red peppers, marinated in house special honey sauce.		
S 10. Mandarin Chicken	麻名雞 9.25	
Sliced whole roast chicken in a delicious house special tangy sauce. Served on a bed of fresh broccoli.		
S 11. *Ma-La Chicken	麻辣雞 9.25	
Sliced chicken marinated in green peas, red peppers, water chestnuts, baby corn & mushrooms served in a spicy sauce.		
S 12. Crispy Pork	脆皮肉 9.25	
Crispy, deep-fried slices of pork marinated in house Bar-B-Q sauce.		
S 13. *House Special Bean Curd	木樨豆腐 10.25	
Deep fried sliced bean curd mixed in sliced meat pork, shrimp, chicken, hard-boiled eggs & mushrooms in a spicy tangy sauce.		
S 14. Crispy Sesame Beef or Chicken	芝麻牛雞 9.25	
A hearty & remarkable Hunan dish in slices of prime beef or chicken dipped in sauce. Thick, deep fried and served in an exquisite sesame sauce.		
S 15. *Gold Crispy Shrimp	魔度蝦 11.25	
Lamb shanks served in thick light fry & topped in a delicious red chili sauce. Served on a bed of fresh broccoli, radishes on the top.		
S 16. *Ocean Flavor Prawns	海式野蝦 11.50	
Great prawns, oil-fried and then marinated in delicious Chinese mushrooms, shredded chicken, & shredded pepper in a hot, spicy Szechuan house sauce.		
S 17. Happy Family	全家福 10.50	
A favorite hot and spicy dish. Happy Family features chicken, beef, meat pork, scallops & shrimp served in our special house of Chinese vegetables & sauce.		
S 18. *Happy Trio	吉祥三樣 10.50	
Deep fried chicken, pork, shrimp in broccoli, water chestnuts, mushrooms served in delicious sauce & meat sauce in house happy trio.		
S 19. Triple Delight	三元及第 10.25	
Lamb shank, chicken & beef served in Chinese vegetables are delightful served in our house special sauce.		
S 20. *Ma-La Seafood	麻辣海鮮 10.25	
Lamb, shrimp & fresh seafood served in hot Ma-La sauce. A classic Szechuan style dish.		
S 21. Seafood Delight	海鮮大會 11.25	
Shrimp, scallops, lobster & crab meat served in broccoli & meat sauce in a traditional Szechuan style.		
S 22. *Dragon and Phoenix	龍鳳配 11.25	
Two separate dishes showcasing the distinctive plate. On one side, young lobster in Szechuan chili sauce is spicy & inviting, on the other in House Special Chicken, which never fails to delight.		
BEEF & LAMB		
香會牛	43. Beef with Mixed Vegetable	8.50
湖南牛	44. *Hunan Beef	8.50
菜膽牛	45. Beef with Broccoli	8.50
香椒牛	46. Pepper Steak	8.50
蒙古牛	47. Mongolian Beef	8.50
雙冬牛	48. Beef with Black Mushroom & Bamboo Shoot	8.50
紅油牛	49. Beef in Oyster Sauce	8.50
干燒牛	50. *Shredded Beef Szechuan Style	8.50
魚香牛	51. *Shredded Beef with Garlic Sauce	8.50
沙茶牛	52. *Beef with Spicy Sa-Cha Sauce	8.50
咖喱牛	53. *Beef in Curry Sauce	8.50
宮道牛	54. Beef with Snow Peas	8.50
豆豉牛	55. *Lamb with Black Bean Sauce	8.95
湖南牛	56. *Hunan Lamb	9.25
雙味牛	57. *Lamb in Two Style	9.25
POULTRY		
香會雞	58. Chicken with Mixed Vegetable	7.95
宮道雞	59. Chicken with Snow Peas	7.95
蘑菇雞	60. Moo-Goo-Gai Pan	7.95
菜膽雞	61. Chicken with Broccoli	7.95
核桃雞	62. Chicken with Walnuts	7.95
燒雞塊	63. Diced Chicken with Cashewnuts	7.95
脆子雞	64. Eggplant Chicken	7.95
炒雙丁	65. Diced Chicken and Shrimp Combination	7.95
椒鹽雞	66. Sweet & Sour Chicken	7.95
宮道雞	67. *Diced Chicken Szechuan Style	7.95
太子雞	68. *Ta-Chien Chicken	7.95
魚香雞	69. *Sliced Chicken with Garlic Sauce	7.95
干燒雞	70. *Ginger Chicken	7.95
豆豉雞	71. *Chicken with Black Bean Spicy Sauce	7.95
咖喱雞	72. *Chicken in Curry Sauce	7.95
沙茶雞	73. *Sliced Chicken with Sha-Cha Sauce	7.95
湖南雞	74. *Empress Chicken	7.95
湖南雞	75. *Hunan Chicken	7.95
VEGETABLE DISH		
香什錦	76. *Mixed Chinese Vegetable	6.75
魚香茄子	77. *Eggplant with Garlic Sauce	6.75
蒜香豆腐	78. *Bean Curd (Tofu) Szechuan Style	6.75
家常豆腐	79. Bean Curd (Tofu) Home Style	6.75
木樨豆腐	80. Bean Curd with Black Mushroom	6.75
蒜香豆腐	81. *Broccoli with Garlic Sauce	6.75
甜三鮮	82. New Triple Vegetable	6.75
四季豆	83. *Snap Beans with Garlic Sauce	6.75
宮道豆片	84. Snow Peas and Waterchestnuts	6.75
紅油豆腐	85. Bean Curd with Oyster Sauce	6.75
PORK		
甜酸肉	86. Sweet & Sour Pork	7.50
雙味肉	87. *Double Cooked Sliced Pork	7.50
菜會肉	88. Pork with Mixed Vegetable	7.50
菜會肉	89. Pork with Broccoli	7.50
魚香肉	90. *Pork with Hot Garlic Sauce	7.50
湖南肉	91. *Sliced Pork Hunan Style	7.50
豆豉肉	92. *Pork with Black Bean Sauce	7.50

麵	Egg Noodle Soup/ Mì Nước	
潮州担麵	E1. Chau Jou Flat Egg Noodle Soup	5.25
	Mì Lớn Tiêu Châu	
海鮮湯麵	E2. Seafood with Egg Noodle Soup	5.50
	Mì Đồ Biển	
蝦仁湯麵	E3. Shrimp with Egg Noodle Soup	4.95
	Mì Tôm Nhỏ	
牛腩湯麵	E4. Beef Brisket Egg Noodle Soup	5.25
	Hong-Kong Style	
牛片湯麵	E5. Beef with Egg Noodle Soup	5.15
	Mì Thịt Bò	
火鴨湯麵	E6. Roast Duck w. Egg Noodle Soup	4.95
	Mì Vịt Quay	
叉燒湯麵	E7. Roast Pork w. Egg Noodle Soup ...	4.95
	Mì Thịt Xá Xiu	
魚丸湯麵	E8. Fish Balls Egg Noodle Soup	4.95
	Mì Chả Cá Viên	
雲吞湯麵	E9. Mix Vegetable Egg Noodle Soup	4.95
	(Please let server knows chicken or veg. Stock)	
	Mì Rau Cải	
鮮蝦水餃麵	E10. Shrimp Dumpling with Egg Noodle Soup	4.75
	Mì Bánh Xếp Tôm	
鮮蝦雲吞麵	E11. Shrimp Wonton with Egg Noodle Soup	4.50
	Mì Hoành Thánh Tôm	
鮮蝦水餃湯	E12. Shrimp Dumpling Soup	4.75
	Bánh Xếp Tôm	
鮮蝦雲吞湯	E13. Shrimp Wonton Soup	4.50
	Hoành Thánh Tôm	

	Mì Fun/Lai Fun Noodle Soup	
米粉麵粉	Bún/Bánh Canh	
福建水粉	L1. Ying-Yang Noodle Fu - Kien Style ..	5.75
	Bún Mì Phước Kiến	
順化水粉	L2. Hue Style Vermicelli Noodle Soup ..	5.95
	Bún Bò Huế	
海鮮麵粉	L3. Seafood Lai Fun	5.50
	Bánh Canh Đồ Biển	
沙撈越麵粉	L4. Satay Seafood Lai Fun	5.95
	Satay Bánh Canh Đồ Biển	
豬手麵粉	L5. Pig's Feet Lai Fun	5.50

碟飯類	Steam Rice Plate / Cơm Dĩa	
香茅煎豆腐	R1. Charbroiled Shrimp Marinated with lemon Grass on Rice	6.25
香茅鮮魷麵	R2. Charbroiled Squid with lemon Grass on Rice	5.50
香茅牛肉片飯	R3. Charbroiled Beef with lemon Grass on Rice	5.95
香茅雞扒飯	R4. Charbroiled Chicken with lemon Grass on Rice	5.50
香茅豬腩飯	R5. Charbroiled Pork with lemon Grass on Rice	5.50
香茅豬扒飯	R6. Charbroiled Pork Chop with lemon Grass on Rice	5.50
茄汁叉燒飯	R7. Roast Pork with Steamed Vegetable on Rice	4.95
明爐叉燒飯	R8. Roast Duck w/ Steamed Vegetable	4.95
潮式滷水豬飯	R9. Soy Sauce Duck with Steamed Vegetable	4.95
	Cơm Vịt Phá Lấu	
捲類	Vermicelli/Bún	
	Vietnamese Style Vermicelli are served with bean sprout, shredded lettuce, cucumber, mint topped pickle carrot, radish, scallion oil, Crust - roasted peanuts and over fish vinaigrette sauce	
香茅蝦球捲	B1. Charbroiled Shrimp w/lemon Grass on Vermicelli	6.25
香茅鮮魷捲	B2. Charbroiled Squid w. lemon Grass on Vermicelli	5.50
香茅牛肉捲	B3. Charbroiled Beef w. lemon Grass on Vermicelli	5.95
香茅豬腩捲	B4. Charbroiled Pork w. lemon Grass on Vermicelli	5.50
香茅雞片捲	B5. Charbroiled Chicken with lemon Grass on Vermicelli	5.50
越南春卷捲	B6. Vietnamese Spring Rolls on Vermicelli	4.50

Nice

Chinese Noodle House



1038 Race Street

Philadelphia, PA 19107

Tel: (215) 625-8393

飲 品 Assorted Drink - Giải Khát			小 食 Appetizer - Khai Vị			五 千 皮 肉 粥 C4. Thousand-year-egg w/		
熱 咖 啡	D1.	Espress Coffee.....1.75	潮州蝦卷	A1.	House Special Shrimp	手 拉 雞 粥	C5.	Shredded Chicken Congee.....4.75
香 咖 啡	D2.	Espress Coffee w/ice.....1.75	潮州煎粉	A2.	Chow Jau Fried Rice Cake.....4.50	牛 腩 粥	C6.	Beef Congee.....4.75
熱 咖 啡 奶	D3.	Espress Coffee with Condense Milk2.00	潮州滷水鴨(1/4)	A3.	Soy Sauce Duck Chant	豬 紅 粥	C7.	Pig's Blood Congee.....4.75
香 咖 啡 奶	D4.	Espress Ice Coffee with	明爐火鴨(1/4)	A4.	Roast Duck (1/4).....5.25	標 榜 湯 Rice Noodle Soup / Hủ Tiếu Nước		
三 色 冰	D5.	Rainbow Ice.....2.00	炸虱蛋蝦水餃(8)	A5.	Steamed / Fried Shrimp	(All Noodle Soups are Served with Bean Sprouts,		
紅豆椰汁冰	D6.	Red Bean with Coconut Milk.....2.00	炸鮮蝦雲吞(10)	A6.	Bánh Xếp Chiên / Chung (8)	Lettuce, Scallion, Cilantro and fried Shallot)		
椰汁涼粉冰	D7.	Grass Jelly with Coconut Milk.....2.00	炸豆豉魚	A7.	Fried Shrimp Wonton (10).....4.75	潮州豬蹄麵	N1.	Chow Jau Style Rice Noodle Soup...5.25
荔枝冰	D8.	Lychee Nut Drink.....2.00	煎豆豉魚	A8.	Hoành Thành Chiên (10)	潮州豬蹄麵	N2.	Chow Jau Style Rice and
椰子汁	D9.	Young Coconut Drink.....2.00	煎豆豉魚	A9.	Fried Bean Curd.....4.50	鮮魚片豬蹄麵	N3.	Egg Noodle Soup.....5.50
龍眼肉冰	D10.	Lychee Nut Drink.....2.00	煎豆豉魚	A10.	Đậu Hủ Chiên	沙茶魚片豬蹄麵	N4.	Hủ Tiếu Mì Triều Châu
什 錦 涼	D11.	Mixed Nuts Drink.....2.00	煎豆豉魚	A11.	Pan-Fried Chive Buns (4).....4.75	沙茶魚片豬蹄麵	N5.	Fresh Fish Fillet Rice Noodle Soup.5.50
椒 鹽 草 冰	D12.	Peany-Wort Leaf Drink.....2.00	煎豆豉魚	A12.	Bánh Hẹ Chiên (4)	沙茶魚片豬蹄麵	N6.	Hủ Tiếu Cá Tươi
酸 梅 子 冰	D13.	Nước Dứa Xiêm Tươi	煎豆豉魚	A13.	Crispy Vietnamese	沙茶魚片豬蹄麵	N7.	Hủ Tiếu Sate Cá Tươi
鮮 橙 汁 冰	D14.	Young Coconut Drink.....2.00	煎豆豉魚	A14.	Spring Rolls (3).....4.75	沙茶魚片豬蹄麵	N8.	Seafood Rice Noodle Soup.....5.50
蘋果橙橙汁	D15.	Nước Dứa Xiêm Tươi	煎豆豉魚	A15.	Chả Giò Việt Nam (3)	沙茶魚片豬蹄麵	N9.	Hủ Tiếu Đò Biển
泡 豆 奶	D16.	Fresh Squeeze Lemonade.....1.75	煎豆豉魚	A16.	Lemon Grass Teriyaki Beef (4) 5.50	沙茶魚片豬蹄麵	N10.	Satay Beef Rice Noodle Soup.....5.50
香 芒 汽 水	D17.	Đá Chanh Tươi	煎豆豉魚	A17.	Thịt Bò Xá Luột (4)	沙茶魚片豬蹄麵	N11.	Hủ Tiếu Nước Bò Sate
		Đá Chanh Tươi	煎豆豉魚	A18.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N12.	Hủ Tiếu Thịt Bò
		Đá Chanh Tươi	煎豆豉魚	A19.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N13.	Beef Balls Rice Noodle Soup.....5.15
		Đá Chanh Tươi	煎豆豉魚	A20.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N14.	Hủ Tiếu Bò Viên
		Đá Chanh Tươi	煎豆豉魚	A21.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N15.	Satay Beef Balls Rice Noodle Soup.5.50
		Đá Chanh Tươi	煎豆豉魚	A22.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N16.	Hủ Tiếu Sate Bò Viên
		Đá Chanh Tươi	煎豆豉魚	A23.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N17.	Soy Sauce Duck Rice Noodle Soup.4.95
		Đá Chanh Tươi	煎豆豉魚	A24.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N18.	Hủ Tiếu Vịt Phá Lấu
		Đá Chanh Tươi	煎豆豉魚	A25.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N19.	Shredded Chicken Rice
		Đá Chanh Tươi	煎豆豉魚	A26.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N20.	Noodle Soup.....4.95
		Đá Chanh Tươi	煎豆豉魚	A27.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N21.	Hủ Tiếu Gà Xé Khoai
		Đá Chanh Tươi	煎豆豉魚	A28.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N22.	You can create your own bowl of soup or platter
		Đá Chanh Tươi	煎豆豉魚	A29.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N23.	by add any beef, chicken, pork, shrimp, wonton
		Đá Chanh Tươi	煎豆豉魚	A30.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N24.	or dumpling with an adding additional charge of \$2.00
		Đá Chanh Tươi	煎豆豉魚	A31.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N25.	Spring Roll \$1.50 each, Mix Veg. \$1.50 Tofu \$1.00
		Đá Chanh Tươi	煎豆豉魚	A32.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N26.	Chinese Green \$1.00, Noodle \$1.00
		Đá Chanh Tươi	煎豆豉魚	A33.	Thịt Gà Xá Luột (4)	沙茶魚片豬蹄麵	N27.	Steam Rice \$0.75 a bowl



海城大酒樓

OCEAN CITY RESTAURANT

TAKE OUT MENU

234-236 N. 9th Street, Philadelphia, PA 19107

Tel: (215) 829-0688 * Fax: 829-0837

~~~~~

| SOUP  |                                     |            | CHICKEN & DUCK |                                               |      |
|-------|-------------------------------------|------------|----------------|-----------------------------------------------|------|
| 雲吞湯   | 1. Wonton Soup                      | (Pl.) 1.75 | 脆皮炸子雞          | 51. Crispy Fried Chicken (Half)               | 9.00 |
| 蛋花湯   | 2. Egg Drop Soup                    | (Pl.) 1.75 | 鮮菇炒雞球          | 52. Sautéed Sliced Chicken                    |      |
| 酸辣湯   | 3.* Hot & Sour Soup                 | (Pl.) 1.75 | 雪豆炒雞片          | 53. Sautéed Sliced Chicken w. Snow Pea        | 8.50 |
| 海鮮豆腐羹 | 4. Seafood & Bean Curd Soup         | (Qt.) 7.95 | 原隻雞丁           | 54. Sautéed Diced Chicken w. Cashewnuts       | 8.50 |
| 雞茸粟米羹 | 5. Shredded Chicken & Corn Soup     | (Qt.) 6.95 | 芥蘭炒雞片          | 55. Sautéed Sliced Chicken w. Broccoli        | 8.50 |
| 大湖牛肉羹 | 6. Tai Lake Beef Soup               | (Qt.) 6.95 | 什菜炒雞片          | 56. Sautéed Sliced Chicken w. Mixed Vegetable | 8.50 |
| 皇玉菇柱湯 | 7. Dry Scallop & Yellow Chives Soup | (Qt.) 9.95 |                |                                               |      |

| APPETIZERS |                                            |      | SEAFOOD & FROG |                                                   |       |
|------------|--------------------------------------------|------|----------------|---------------------------------------------------|-------|
| 春卷         | 8. Egg Rolls (2)                           | 2.50 | 避風塘炒蜆          | 15.* Sauté Jumbo Shrimp & Scallop w. Garlic Sauce | 12.95 |
| 炸蝦丸        | 9. Fried Shrimp Ball (3)                   | 3.50 | 辣味蜆殼           | 16. Sauté Clam w. Minced Pork                     | 10.95 |
| 醬汁叉燒       | 10. B-B-Q Roast Pork                       | 6.50 | 豉汁炒花蜆          | 17. Clam with Spicy Sauce                         | 10.95 |
| 燒排骨        | 11. B-B-Q Spare Ribs                       | 6.50 | 豉汁炒花蜆          | 18. Clams with Black Bean Sauce                   | 9.95  |
| 干蒸地蟹       | 12. Steam Pork Dumpling, Cantonese Style   | 2.50 | 豉汁蒸生蠔          | 19. Steamed Oyster w. Black Bean Sauce (6 Pcs)    | 12.00 |
| 蝦餃         | 13. Steam Shrimp Dumpling, Cantonese Style | 2.50 | 酥炸生蠔           | 20. Deep Fried Oyster (6 Pcs)                     | 12.00 |
| 凍汁海蜆       | 14. Cold Jelly Fish                        | 6.50 | 生炒帶子           | 21. Sautéed Scallop & Vegetable                   | 10.95 |

| SEAFOOD & FROG |                                                   |       | BEEF & PORK |                                           |       |
|----------------|---------------------------------------------------|-------|-------------|-------------------------------------------|-------|
| 避風塘炒蜆          | 15.* Sauté Jumbo Shrimp & Scallop w. Garlic Sauce | 12.95 | 牛柳、豬肉       |                                           |       |
| 辣味蜆殼           | 16. Sauté Clam w. Minced Pork                     | 10.95 | 牛柳煎士丹       | 67. House Special Steak                   | 12.95 |
| 豉汁炒花蜆          | 17. Clam with Spicy Sauce                         | 10.95 | 中式牛柳        | 68. Fillet Steaks (Peking Style)          | 10.95 |
| 豉汁炒花蜆          | 18. Clams with Black Bean Sauce                   | 9.95  | 玉樹牛肉        | 69. Fillet Steaks w. Chinese Broccoli     | 10.95 |
| 豉汁蒸生蠔          | 19. Steamed Oyster w. Black Bean Sauce (6 Pcs)    | 12.00 | 燒油牛肉        | 70. Sliced Beef with Oyster Sauce         | 8.95  |
| 酥炸生蠔           | 20. Deep Fried Oyster (6 Pcs)                     | 12.00 | 蔥爆牛肉        | 71. Sliced Beef with Scallion Sauce       | 8.95  |
| 生炒帶子           | 21. Sautéed Scallop & Vegetable                   | 10.95 | 菜遠牛肉        | 72. Sliced Beef with Chinese Vegetables   | 8.95  |
| 椒鹽帶子           | 22.* Fried Crispy Scallop w. Chili & Spicy Salt   | 10.95 | 牛肉小炒        | 73. Sliced Beef with Mixed Vegetables     | 8.95  |
| 泡油螺片           | 23.* Sautéed Conch                                | 14.95 | 炒蟹牛肉        | 74.* Sliced Beef with Curry Sauce         | 8.95  |
| 菜遠螺片           | 24. Sautéed Conch with Chinese Vegetable          | 14.95 | 砂撈牛肉        | 75.* Sliced Beef with Sha-Cha Sauce       | 8.95  |
| 菜遠螺片           | 25. Sautéed Squid with Chinese Vegetable          | 8.95  | 湖南牛肉        | 76.* Fillet Steak Hunan Style             | 10.95 |
| 菜遠螺片           | 26. Sautéed Squid w. Chili & Spicy Salt           | 8.95  | 京都牛肉        | 77. Pork Chop Peking Style                | 8.95  |
| 椒鹽螺片           | 27.* Fried Crispy Squid w. Hot Garlic Sauce       | 8.95  | 甜酸牛肉        | 78. Sweet & Sour Pork                     | 7.95  |
| 什菜海鮮           | 28.* Assorted Seafood with Mixed Vegetable        | 14.95 | 魚香肉絲        | 79.* Shredded Pork with Hot Garlic Sauce  | 7.95  |
| 魚香海鮮           | 29. Assorted Seafood with Mixed Vegetable         | 14.95 | 五寶叉燒片       | 80. Sliced Roast Pork w. Chinese Broccoli | 7.95  |
| 薑蔥海鮮           | 30.* Sautéed Frogs with Ginger & Scallion         | 14.95 | 椒鹽焗肉排       | 81.* Pork Chop w. Chili & Spicy Salt      | 8.95  |
| 豉汁海鮮           | 31. Sautéed Frogs with Black Bean Sauce           | 14.95 |             |                                           |       |
| 椒鹽海鮮           | 32.* Fried Crispy Frogs w. Chili & Spicy Salt     | 14.95 |             |                                           |       |

| FISH, SHRIMP & LOBSTER |                                               |              | BEAN CURD & VEGETABLES |                                          |      |
|------------------------|-----------------------------------------------|--------------|------------------------|------------------------------------------|------|
| 清蒸龍利                   | 33. Steamed Flounder                          | Market Price | 脆皮銀豆腐                  | 82. Fried Crispy Stuffed Bean Curd       | 7.95 |
| 干煎龍利                   | 34. Pan Fried Flounder                        | Market Price | 麻婆豆腐                   | 83.* Braised Bean Curd w. Minced Pork    | 7.95 |
| 皇王炒蝦球                  | 35. Sautéed Fillet Grouper w. Yellow Chives   | 13.95        | 蒜苗上湯                   | 84. Mixed Vegetable Buds on Dashi        | 8.95 |
| 砂鍋魚頭                   | 36. Fillet Grouper with Corn                  | 13.95        | 綠豆芽菜                   | 85. Sautéed Watercress with Bean Sauce   | 7.95 |
| 即飯龍蝦                   | 37. Sweet & Sour Fillet Grouper               | 13.95        | 綠豆芽菜                   | 86. Chopped Vegetable with Oyster Sauce  | 7.95 |
| 椒鹽龍蝦                   | 38.* Sautéed Fillet Eel w. Hot Spicy Sauce    | M. P.        | 油鹽芥菜                   | 87. Sautéed Mustard Green                | 7.95 |
| 薑蔥龍蝦                   | 39. Lobster w. Ginger & Scallion              |              | 炒什菜                    | 88. Sautéed Mixed Vegetables             | 7.95 |
| 清蒸龍蝦                   | 40. Steamed Lobster                           |              | 魚香茄子                   | 89.* Eggplant with Hot Garlic Sauce      | 7.95 |
| 豉汁炒龍蝦                  | 41. Lobster w. Black Bean Sauce               |              | 百花釀茄子                  | 90. Stuffed Eggplant w. Black Bean Sauce | 8.95 |
| 片皮炒龍蝦                  | 42. Sautéed Jumbo Shrimp w. Mixed Veg.        | 11.95        |                        |                                          |      |
| 鮮菇炒蝦球                  | 43. Straw Mushrooms                           | 12.95        |                        |                                          |      |
| 椒鹽蝦                    | 44. Jumbo Shrimp with Lobster Sauce           | 12.95        |                        |                                          |      |
| 魚香蝦球                   | 45.* Sautéed Jumbo Shrimp w. Hot Garlic Sauce | 12.95        |                        |                                          |      |
| 芝麻蝦                    | 46. Sesame Jumbo Shrimp                       | 12.95        |                        |                                          |      |
| 油泡蝦仁                   | 47. Sautéed Baby Shrimp                       | 9.95         |                        |                                          |      |
| 油泡蝦仁                   | 48. Sautéed Baby Shrimp                       | 9.95         |                        |                                          |      |
| 鹽焗蝦仁                   | 49. Sautéed Baby Shrimp & Cashewnuts          | 9.95         |                        |                                          |      |
| 滑蛋蝦仁                   | 50. Sautéed Baby Shrimp w. Scrambled Eggs     | 9.95         |                        |                                          |      |

~~~~~

* Hot & Spicy Printed in Red

Printed in Ocean City
215 829 0688

Soup

Wonton Soup	1.30
Delicate meat-filled dumplings in a light chicken broth, topped with green scallions.	
Egg Drop Soup	1.30
A thick, rich soup made with light-bean-egg "shrimp" and swimming chicken stock with sliced mushrooms and sesame oil.	
Hot and Sour Soup	1.30
Fresh and preserved vegetables, rare mushrooms, do fu and bean sprouts tossed and liberally seasoned with black pepper and vinegar.	
Mandarin Stirling Rice Soup (Serves 4)	7.00
Chicken and shrimp with sliced vegetables blended into a rich and flavorful soup and garnished with fresh green onions.	
Seafood and Do Fu Soup (Serves 4)	7.00
An assortment of fresh seafood and do fu blended into a rich soup.	

Appetizers

Egg Roll	1.30	Spring Roll	1.30
Fried Wonton (6)	1.60	Shao Mai (2)	1.30
Spare Rib (4)	5.00	Shrimp Toast (4)	2.25
Fried Dumpling (6)	3.50	Paper Chicken	2.50
Vegetable Fried Dumpling (6)	3.50	Smoked Chicken Wings (4)	2.00
Thousand Year Egg	1.50		
We also offer a selection of various appetizers for groups of two or more.			
Tidbits for Two	7.00	Merry-Go-Round for Four	14.00

Treasured House Recipes

- ☐ Ocean Flavor
 - Chicken, or Pork
 - Eggplant (with or without minced pork)
 - Shrimp
 - "Ocean Flavor" is created by the use of a special collection of spices including soy sauce, garlic, ginger, Sichuan pepper, corn, chiles and green scallions.
- ☐ Kung Pao
 - Chicken, or Pork
 - Shrimp or Scallops
 - These are the house dishes prepared at the Peking Gourmet Kitchen. All are air-fried with select wheat, bamboo shoots and whole red chilies.
- ☐ Szechuan Cold Noodles (Szechuan Noodles)
 - Fresh egg noodles mixed with hot house sauce served topped with fresh shredded vegetables.
- Mu Shi
 - Chicken, Beef, or Pork
 - Vegetarian Style (with extra mushrooms)
 - These popular dishes consist of shredded corn, cabbage and sliced rare mushrooms, stir-fried with eggs, soy sauce and light seasoning. This menu item is now wrapped in a skin (steamed) and served with hot fingers.

Family Meals

Your choice of Soup, Appetizer and Entree	7.50
Soup: Wonton, or Egg Drop or Hot and Sour.	
Appetizer: Egg Roll (1), or Spare Rib (1), or Smoked Chicken Wings (2), or Fried Wonton (3), or Spring Roll (1).	
Entree: Mu Shi, Pork, Beef, or Chicken (served with two vegetables), OR Peking Empress Chicken (one quarter chicken served with rice), OR Canton Roast Duck (one quarter duck served with steamed rice).	

Fried Noodles

Mandarin Fried Noodles	7.50
Beef, chicken and shrimp with a variety of mixed vegetables, fried with noodles and garnished with chopped green scallions.	

Fried Noodles	
Chicken, Beef, Pork, or Vegetables	5.50
Shrimp Fried Noodles	6.50
Noodles fried in the traditional style.	

Fried Rice

Mandarin Fried Rice	6.50
Beef, chicken and shrimp with dried corn, green peas and egg, fried with rice and garnished with chopped green scallions.	

Fried Rice	
Chicken, Beef, Pork, or Vegetables	4.50
Shrimp	5.50

Desserts

Fortune Cookie	.10	Almond Cookie	.35
----------------	-----	---------------	-----

Banquet Dinners

Traditional Chinese Feast	16.90 per person
If you have a party of six or more, we will prepare a gourmet banquet especially for you, tailored to your specific requirements. Please order one day in advance. The feast may include: Porcup Soup, Chef's Appetizer Platter, Peking Gourmet Duck, Seafood, Chicken and Beef (after your selection), House Sweet and Sour Pork, Steamed Fish.	

ABOUT HOT & SPICY..

If you are unfamiliar with the Peking Gourmet Kitchen, please know that our Szechuan dishes have been called the "hotter" in Pittsburgh.

Those items indicated with a ☐ are traditionally prepared as HOT & SPICY. When you place your order, you can specify how hot you would like your dish to be by requesting MILD, MEDIUM or HOT. And any dish that is not usually served as HOT & SPICY can be made that way for you simply by asking.

PEKING GOURMET KITCHEN

2018 Murray Ave.
Squirrel Hill
421-1920
Delivery 421-9346



CARRY-OUT MENU

We are pleased to present these dining delights available for take-out, prepared to order and using only the finest ingredients.

The Peking Gourmet Kitchen features various dishes from many of China's provinces:

Northern Peking or Mandarin Style -- Even before people started keeping written records, powerful families from all regions of China came to the imperial capital of the Middle Kingdom (now Beijing). Of course, they brought their chefs. The justly famous of the Mandarin dishes is the Peking Duck.

Western Sichuan or Hunan Style -- In addition to the generous amounts of garlic, ginger and Sichuan pepper, hot peppers are found in most dishes from this region. Since the fire-chilled hot peppers in individual, please request the level of "hotness" you desire.

Eastern Shanghai Style -- Shanghai is the cosmopolitan city of China. Slow cooking with soy sauce and sugar predominates. Not as hot or as spicy as Peking or Hunan.

Southern Cantonese Style -- Chop Suey lovers prefer these quick stir-fried dishes. Served with rice, they are made with light soy sauce and have very mild flavoring.

It is an Asian custom that dishes are shared by all at the table. For a dinner of up to 6 people, we suggest one dish per person. Soup and rice should be ordered individually.

Call 421-1920 to order.
Delivery 421-9346

All dishes are made-to-order.
Please allow at least 30 minutes.

Seafood

Shrimp with Green Peas	8.50
Fresh shrimp, green peas and a touch of cream, delicately sautéed.	
Sliced Shrimp with Vegetables	8.50
Sliced shrimp combined with a variety of fresh vegetables and quickly stir-fried.	
Shrimp with Lobster Sauce	8.50
Shrimp in a sauce made with garlic, finely minced pork and soft-cooked eggs topped with green scallions.	
Hunan Shrimp	8.50
Shrimp cooked with dried vegetables, sautéed with chili and black bean sauce.	
Hot and Spicy Ginger Shrimp	8.50
Shrimp, water chestnuts, a touch of cornstarch, with the spicy taste of ginger.	
Sweet and Sour Shrimp	8.50
Sauce-dipped shrimp and vegetables with one sweet and sour sauce, topped with pineapple chunks.	
Squid with Ginger and Green Scallions	8.25
Fresh squid sliced and sautéed with green scallions, vegetables and ginger with a light touch of spirit and seasonings.	
Cocount Shrimp & Scallops	9.50
Large shrimp, scallops and vegetables marinated in coconut juice, cooked with a variety of Asian spices.	
Morning Glory	12.00
Fried prawns with black sesame seeds in the chef's special sauce.	
Crispy Fantail Shrimp	8.50
Large shrimp, butter-dipped with hot spices, served with the chef's special sauce over broccoli.	
Shrimp in Singing Rice	8.50
Marinated shrimp, sautéed with bamboo shoots, water chestnuts, peas and carrots, served over crispy rice on a sizzling plate.	

Pork

Pork Chops, Chinese Style	8.50
Pork chops, tenderized, lightly spiced and broiled, cut into serving pieces and served with mustard sauce and pepper dip.	
Sweet and Sour Pork	7.25
Butter-dipped pork and various vegetables with our own sweet and sour sauce, garnished with pineapple chunks.	
Pork in Mandarin Sauce	7.25
Pork, stir-fried with green pepper, mushrooms, soy and Hoisin sauce for a delicate hint of sweetness.	
Pork with Green Pepper	7.25
Pork slices and green green pepper, stir-fried in a light soy based sauce.	
Pork with Green Scallions	7.25
Fresh green scallions and pork sautéed in a duck soy sauce.	
Pork with Black Mushrooms and Bamboo Shoots	8.50
Tender slices of pork, stir-fried with black mushrooms and bamboo shoots in a rich brown sauce.	
Pork with Szechuan Tofu	7.25
Szechuan Tofu and a mix vegetable preserved with salt and spices. It is shredded and stir-fried with shredded pork and bamboo shoots.	
Spicy Mixed Pork with Bean Thread	7.00
Pork, stir-fried with hot spices and bean thread noodles, topped with chopped green scallions and freshly ground pepper.	
Hunan Pork	7.25
Vegetables and pork, stir-fried in a chili and black bean sauce.	
Our Special Spare ribs	7.25
Tasty spare ribs are slow cooked, sautéed with black beans and special seasoning. (Sautéed ribs requires extra time. Please allow 20 minutes.)	

Chicken

Bong Bong Chicken	7.25
Shredded chicken, green onions, cucumber and carrots served chilled in a hot pepper and sesame sauce.	
Chicken with Nuts	7.25
Chicken, green pepper and dried bamboo shoots, stir-fried with soy sauce and served with your choice of almonds, peanuts, or cashews.	
Peking Empress Chicken (Hot-cooked Chicken)	6.75
Chicken braised in spices, wine and soy sauce.	
Smoked Chicken	7.25
One half chicken smoked over a combination of tea leaves and aromatic woods.	
Eight Delicacies Chicken	7.25
Chicken and shrimp, stir-fried with six kinds of dried vegetables in a light soy sauce.	
Chicken with Mushrooms	7.25
Chicken, stir-fried with mushrooms, water chestnuts, bamboo shoots and snow peas.	
Chicken in our own House Sauce	7.25
A highly sweet combination of chicken, green pepper, dried bamboo shoots and mushrooms in a soy and Hoisin sauce.	
Mandarin Crispy Chicken	7.25
One-half chicken, marinated and spiced, deep-fried and served with Mandarin sauce, garnished with pineapple chunks and scallions.	
Hot, Spicy and Tangy Chicken	7.25
Chicken sautéed with green pepper, dried bamboo shoots, wine and a touch of vinegar in a soy and chili sauce, to give this dish a well rounded spicy flavor.	
Hunan Chicken	7.25
Cubed chicken and dried vegetables sautéed in a chili and black bean sauce.	
Sweet and Sour Chicken	7.25
Butter-dipped chicken served with sautéed vegetables in our own sweet and sour sauce.	
Chicken with Orange Peel	7.75
Chunks of chicken, stir-fried with vegetables and dried red peppers.	
General Tsao's Chicken	7.75
Chunks of crispy chicken, stir-fried with the chef's special sauce and topped with sesame seeds.	
House Chicken	7.75
Chunks of braised chicken with the chef's special sweet and sour hot sauce.	
Lemon Chicken	7.50
Tenderized chicken, tenderized, lightly spiced and broiled, served over lettuce and complemented with a fresh brown sauce.	
Chicken Singing Rice	7.50
Chunks of chicken, bamboo shoots, water chestnuts, mushrooms, peas and carrots, sautéed in a white wine sauce and served over crispy rice on a sizzling plate.	

Duck

Canton Roast Duck	7.25
One quarter duck, marinated with honey and spiced made with five-spice powder and seasoning, then roasted.	
Szechuan Tea Leaves Smoking Duck	7.25
One quarter duck, smoked over a combination of tea leaves and dried aromatic woods, served with marinated bread, green scallions and Hoisin sauce.	
Peking Treasure Stuffed Duck	32.00
Our famous stuffed duck prepared in our family's unique style. For four or more people. Must be ordered one day in advance.	
Peking Duck Original Style	28.00
Duck skin marinated and roasted slowly for hours to produce a crisp-skinned duck, then served with shredded green scallions, cucumber, crispies and Hoisin sauce. Must be ordered one day in advance.	

Beef

Beef with Green Pepper	7.50
Tender slices of beef, cubed green pepper, stir-fried together in a light soy based sauce.	
Beef with Broccoli	7.50
Marinated beef sautéed with broccoli tips in a rich brown sauce.	
Beef with Oyster Sauce	7.50
Beef and broccoli, stir-fried in an oyster-based sauce for a dish that's naturally sweet and rich.	
Beef with Ginger and Scallions	7.50
Beef sautéed with ginger, green scallions and a variety of mixed vegetables.	
Beef with Spicy Peas	7.50
Marinated and thin-sliced beef, stir-fried with tender snow pea pods, garnished lightly with soy sauce and Chinese wine.	
Beef with Green Scallions	7.50
Marinated sliced beef, stir-fried with fresh green scallions cut into one-inch lengths, in a duck soy sauce.	
Hot Spicy Shredded Beef	7.50
Shredded beef, carrots and celery, stir-fried in a blend of Chinese wine, spices and chili powder.	
Hunan Hot Spicy Beef	7.50
Slices of beef, an assortment of vegetables, in a sauce made with Hunan Hot Sauce, a mixture of chili sauce and black bean.	
Sa Cha Beef	7.50
Beef and broccoli, stir-fried with Sa Cha Sauce (Chinese barbecue sauce) for a tangy and spicy dish.	
Beef with Orange Peel	7.75
Sliced beef, fried with orange, peach, vegetables and dried red peppers, served hot and spicy.	
Sesame Beef	8.25
Sautéed beef, sautéed with a hot and sweet sauce, topped with sesame seeds.	
Szechuan Beef	7.75
Sliced beef, green pepper, onions, water chestnuts, bamboo shoots and dried carrots, stir-fried in a red pepper oil, served over crispy noodles.	

Vegetables

Mixed Mushrooms	8.25
Various types of mushrooms, quickly stir-fried and served in natural juices.	
Vegetable Delight	6.50
Mixture of fresh and preserved vegetables in delicate sauce containing Da Fu, lightly flavored with sesame oil.	
Buddha's Delight	8.25
Various fresh vegetables prepared in the "Buddha's Pot" method.	
Black Mushrooms and Bamboo Shoots	7.00
Stir-fried in a rich brown sauce, garnished with dried capers and green peas.	
Do Fu (Bean Curd)	
Family Do Fu	6.50
Tender Do Fu sliced and pan-fried in a light brown, flavored with green scallions.	
Do Fu with Black Mushrooms and Bamboo Shoots	7.00
Our famous stuffed duck prepared in our family's unique style. For four or more people. Must be ordered one day in advance.	
Ma Po Do Fu (Pork with Spicy Bean Curd)	7.00
Cubed do fu simmered and stir-fried with marinated minced pork, garlic, spices and hot black bean sauce.	

Hours: Mon - Thurs: 9-9, Fri 9-10, Saturday: 11:30-10,
Sunday: 11:30-9, Kitchen Closes 30 minutes earlier

APPETIZERS 點心		
SHRIMP SPRING ROLLS (2 PIECES)	春捲	3.00
VEG. SPRING ROLLS (2 PIECES)	素春捲	2.50
COLD SESAME NOODLES W/ CHICKEN	冷麵	3.50
CUCUMBER SALAD	黃瓜	2.10
SEAWEED SALAD	海帶	2.10
ASPARAGUS NORI ROLLS	蘆筍捲	4.00
DUMPLINGS (STEAM OR PAN FRIED) 餃子		
DUMPLING SAMPLER (10)	混合餃子	5.95
An assortment of pork, beef, napa, pork with leek, shrimp, curry, vegetable, and vegetable.		
PORK WITH NAPA DUMPLINGS (8)	白菜豬肉	5.00
PORK WITH LEEK DUMPLINGS (8)	韭菜豬肉	5.00
SHRIMP DUMPLINGS (8)	鮮蝦餃子	5.00
VEGETABLE DUMPLINGS (8)	素餃子	5.00
CURRY CHICKEN DUMPLINGS (8)	咖喱雞餃	5.00
(Only Fried Only)		
LEEK BOXES (2) PAN FRIED ONLY	韭菜盒子	4.00
Large dumplings filled with cellophane noodle, leek, and egg.		
SOUPS 湯		
EGG DROP SOUP	蛋花湯	1.50
WONTON EGG DROP SOUP	雲吞蛋花湯	2.20
HOT AND SOUR VEGETARIAN (W/TOFU)	酸辣湯	2.25
WONTON	雲吞湯	2.50
CHICKEN EGG CORN	雞茸玉米湯	2.50
SEAFOOD TOFU	海鮮豆腐湯	2.75
(Shrimp, scallop, squid, and tofu)		
ASPARAGUS CHICKEN	蘆筍雞湯	2.75
(Carrots, chicken, asparagus, mushrooms, in clear broth)		
SPINACH	蔬菜湯	2.50
(Fried, puréed spinach, carrots, leek, and mushrooms)		
WINTER SQUASH	冬瓜湯	2.50
(Squash puréed with vegetable soup, a thicker broth to take delight in the texture)		
RICE NOODLES 米粉		
TAINANESE RICE NOODLES 台灣新竹炒米粉 5.50		
(Shrimp, pork, bean sprouts, lettuce, carrots, bamboo & mushrooms)		
RICE NOODLES W/CHICKEN	雞肉炒米粉	5.50
(Chicken, bean sprouts, lettuce, carrots, bamboo & mushrooms)		
RICE NOODLES W/CORROUND PORK	肉燥炒米粉	5.50
VEGETARIAN RICE NOODLES 素炒米粉 5.00		
(Bean sprouts, lettuce, carrots, bamboo, shrimp & mushrooms)		
SHRIMP CURRY RICE NOODLE	咖喱蝦炒米粉	6.25
(Shrimp, bean sprouts, lettuce, carrots, bamboo, & mushrooms)		

RAY'S CAFÉ TAKE-OUT MENU (NO MSG)
☎: 215-922-5122 Fax: 215-922-3299

FRIED RICE 炒飯 (BROWN RICE AVAILABLE)		
TOFU STIR FRIED RICE	豆腐芥蘭炒飯	5.25
(Soft tofu and broccoli vegetable)		
CHICKEN OR BEEF TOMATO RICE	雞或牛肉蕃茄飯	6.00
(Your choice of beef or chicken stir-fried with slices of juicy tomatoes with a splash of ketchup)		
CHICKEN OR BEEF CURRY FRIED RICE	雞或牛肉咖喱炒飯	6.00
(Tender beef or chicken fried rice with curry flavor)		
CHICKEN OR BEEF CURRY RICE	雞或牛肉咖喱飯	6.00
(A choice of beef or chicken curry gravy with chicken, water chestnuts, carrots, and green peas, balanced above rice)		
CHICKEN FRIED RICE	雞炒飯	6.00
PORK FRIED RICE	豬肉炒飯	6.00
SHRIMP FRIED RICE	蝦炒飯	6.50
YOUNG CHOW FRIED RICE	揚州炒飯	6.00
(Shrimp, chicken, peas, eggs, carrots, and onions)		
WHITE OR BROWN RICE	白飯或糙米飯	
8 OZ. (HALF PINT) \$0.95 - 10 OZ. (PINT) \$1.00		
TAINANESE GOURMET		
SESAME CHICKEN W. BROCCOLI 芝麻雞	SMALL 6.00	LARGE 9.00
(Lightly stir-fried chicken topped with sesame seeds, and coated in a sweet and spicy sauce)		
HUMAN CHICKEN	湖南雞	6.00
HUMAN SHRIMP	湖南蝦	7.00
(Your choice of chicken or shrimp sautéed with pepper, red pepper, broccoli, and baby corn in a pungent human sauce)		
CHICKEN WITH BLACK BEAN	豆腐雞	6.00
SHRIMP WITH BLACK BEAN	豆腐蝦	7.00
(Spicy black bean sauce covers a delicious combination of vegetables with your choice of chicken or shrimp)		
SHRIMP WITH VEGETABLES	素菜蝦	7.50
SHRIMP WITH BROCCOLI	芥蘭蝦	7.50
REEF WITH SCALLIONS	蔥爆牛肉	7.50
BEEF BROCCOLI	芥蘭牛肉	7.50
ROYAL PORK	魚香肉絲	8.00
(Pork tenderloin tossed with crunchy broccoli, mushroom, and water chestnut in a tangy brown garlic sauce)		
EGGPLANT W. CHICKEN	茄子雞片	6.00
CHINESE EGGPLANT	中式茄子	6.50
VEGETABLE DELIGHT	素什錦	6.00
(Broccoli, shrimp, pea, Chinese cabbage, carrots, bamboo shoots, and baby corn deliciously combined in a brown sauce)		
HABO TOFU	麻辣豆腐	5.50
(Tofu, peas, carrots stir-fried with ground pork in a mildly spicy sauce)		

141 N. 9th Street, Philadelphia, PA
Located Between Cherry & Race

CHEF'S SPECIALTIES

PEANUTLE SCENTED CHICKEN	鳳梨雞片	11.95
(A NEW TWIST ON THE SWEET & SOUR CLASSIC. SLICES OF WHITE MEAT CHICKEN DELICATELY FRIED AND TOPPED WITH A LIGHT HONEY-PEANUT SAUCE OF RIPE PEANUTS, PLUMS, APPLES AND LEMON JUICE)		
CRISPY SCALLOPS W. GINGER & SCALLIONS	薑蔥炒貝	13.95
SHRIMP SZECHUAN STYLE	四川蝦	13.95
(IN A LIGHT SPICY SAUCE WITH ONIONS)		
SESAME SHRIMP W. BROCCOLI	芝麻蝦	13.95
(A FAVORITE SHANGHAI DISH. CRISP, DEEP-FRIED SHRIMP BLANCHED BY A SAUTÉED SESAME SHEET & SPICY SAUCE)		
JUMBO SHRIMP SUPREMACY	龍蝦燴飯	12.95
(TENDER SHRIMP AND FRESH VEGETABLES ARE STIR-FRIED IN A FRAGRANT LOW FAT SAUCE, AND TOSSED WITH HOT PEPPERS, ONIONS, AND ROASTED PINE NUTS)		
GENERAL TSO'S CHICKEN	左公雞	9.95
ORANGE CHICKEN OR ORANGE BEEF	橘皮雞或橘皮牛肉	9.95/10.95
SWEET & SPICY FLOUNDER FILLETS SLICES	糖醋魚片	9.95
(OUR CHEF PROUDLY USES FRESH 60-80-100-120-150-180-200-250-300-350-400-450-500-550-600-650-700-750-800-850-900-950-1000-1100-1200-1300-1400-1500-1600-1700-1800-1900-2000-2100-2200-2300-2400-2500-2600-2700-2800-2900-3000-3100-3200-3300-3400-3500-3600-3700-3800-3900-4000-4100-4200-4300-4400-4500-4600-4700-4800-4900-5000-5100-5200-5300-5400-5500-5600-5700-5800-5900-6000-6100-6200-6300-6400-6500-6600-6700-6800-6900-7000-7100-7200-7300-7400-7500-7600-7700-7800-7900-8000-8100-8200-8300-8400-8500-8600-8700-8800-8900-9000-9100-9200-9300-9400-9500-9600-9700-9800-9900-10000-10100-10200-10300-10400-10500-10600-10700-10800-10900-11000-11100-11200-11300-11400-11500-11600-11700-11800-11900-12000-12100-12200-12300-12400-12500-12600-12700-12800-12900-13000-13100-13200-13300-13400-13500-13600-13700-13800-13900-14000-14100-14200-14300-14400-14500-14600-14700-14800-14900-15000-15100-15200-15300-15400-15500-15600-15700-15800-15900-16000-16100-16200-16300-16400-16500-16600-16700-16800-16900-17000-17100-17200-17300-17400-17500-17600-17700-17800-17900-18000-18100-18200-18300-18400-18500-18600-18700-18800-18900-19000-19100-19200-19300-19400-19500-19600-19700-19800-19900-20000-20100-20200-20300-20400-20500-20600-20700-20800-20900-21000-21100-21200-21300-21400-21500-21600-21700-21800-21900-22000-22100-22200-22300-22400-22500-22600-22700-22800-22900-23000-23100-23200-23300-23400-23500-23600-23700-23800-23900-24000-24100-24200-24300-24400-24500-24600-24700-24800-24900-25000-25100-25200-25300-25400-25500-25600-25700-25800-25900-26000-26100-26200-26300-26400-26500-26600-26700-26800-26900-27000-27100-27200-27300-27400-27500-27600-27700-27800-27900-28000-28100-28200-28300-28400-28500-28600-28700-28800-28900-29000-29100-29200-29300-29400-29500-29600-29700-29800-29900-30000-30100-30200-30300-30400-30500-30600-30700-30800-30900-31000-31100-31200-31300-31400-31500-31600-31700-31800-31900-32000-32100-32200-32300-32400-32500-32600-32700-32800-32900-33000-33100-33200-33300-33400-33500-33600-33700-33800-33900-34000-34100-34200-34300-34400-34500-34600-34700-34800-34900-35000-35100-35200-35300-35400-35500-35600-35700-35800-35900-36000-36100-36200-36300-36400-36500-36600-36700-36800-36900-37000-37100-37200-37300-37400-37500-37600-37700-37800-37900-38000-38100-38200-38300-38400-38500-38600-38700-38800-38900-39000-39100-39200-39300-39400-39500-39600-39700-39800-39900-40000-40100-40200-40300-40400-40500-40600-40700-40800-40900-41000-41100-41200-41300-41400-41500-41600-41700-41800-41900-42000-42100-42200-42300-42400-42500-42600-42700-42800-42900-43000-43100-43200-43300-43400-43500-43600-43700-43800-43900-44000-44100-44200-44300-44400-44500-44600-44700-44800-44900-45000-45100-45200-45300-45400-45500-45600-45700-45800-45900-46000-46100-46200-46300-46400-46500-46600-46700-46800-46900-47000-47100-47200-47300-47400-47500-47600-47700-47800-47900-48000-48100-48200-48300-48400-48500-48600-48700-48800-48900-49000-49100-49200-49300-49400-49500-49600-49700-49800-49900-50000-50100-50200-50300-50400-50500-50600-50700-50800-50900-51000-51100-51200-51300-51400-51500-51600-51700-51800-51900-52000-52100-52200-52300-52400-52500-52600-52700-52800-52900-53000-53100-53200-53300-53400-53500-53600-53700-53800-53900-54000-54100-54200-54300-54400-54500-54600-54700-54800-54900-55000-55100-55200-55300-55400-55500-55600-55700-55800-55900-56000-56100-56200-56300-56400-56500-56600-56700-56800-56900-57000-57100-57200-57300-57400-57500-57600-57700-57800-57900-58000-58100-58200-58300-58400-58500-58600-58700-58800-58900-59000-59100-59200-59300-59400-59500-59600-59700-59800-59900-60000-60100-60200-60300-60400-60500-60600-60700-60800-60900-61000-61100-61200-61300-61400-61500-61600-61700-61800-61900-62000-62100-62200-62300-62400-62500-62600-62700-62800-62900-63000-63100-63200-63300-63400-63500-63600-63700-63800-63900-64000-64100-64200-64300-64400-64500-64600-64700-64800-64900-65000-65100-65200-65300-65400-65500-65600-65700-65800-65900-66000-66100-66200-66300-66400-66500-66600-66700-66800-66900-67000-67100-67200-67300-67400-67500-67600-67700-67800-67900-68000-68100-68200-68300-68400-68500-68600-68700-68800-68900-69000-69100-69200-69300-69400-69500-69600-69700-69800-69900-70000-70100-70200-70300-70400-70500-70600-70700-70800-70900-71000-71100-71200-71300-71400-71500-71600-71700-71800-71900-72000-72100-72200-72300-72400-72500-72600-72700-72800-72900-73000-73100-73200-73300-73400-73500-73600-73700-73800-73900-74000-74100-74200-74300-74400-74500-74600-74700-74800-74900-75000-75100-75200-75300-75400-75500-75600-75700-75800-75900-76000-76100-76200-76300-76400-76500-76600-76700-76800-76900-77000-77100-77200-77300-77400-77500-77600-77700-77800-77900-78000-78100-78200-78300-78400-78500-78600-78700-78800-78900-79000-79100-79200-79300-79400-79500-79600-79700-79800-79900-80000-80100-80200-80300-80400-80500-80600-80700-80800-80900-81000-81100-81200-81300-81400-81500-81600-81700-81800-81900-82000-82100-82200-82300-82400-82500-82600-82700-82800-82900-83000-83100-83200-83300-83400-83500-83600-83700-83800-83900-84000-84100-84200-84300-84400-84500-84600-84700-84800-84900-85000-85100-85200-85300-85400-85500-85600-85700-85800-85900-86000-86100-86200-86300-86400-86500-86600-86700-86800-86900-87000-87100-87200-87300-87400-87500-87600-87700-87800-87900-88000-88100-88200-88300-88400-88500-88600-88700-88800-88900-89000-89100-89200-89300-89400-89500-89600-89700-89800-89900-90000-90100-90200-90300-90400-90500-90600-90700-90800-90900-91000-91100-91200-91300-91400-91500-91600-91700-91800-91900-92000-92100-92200-92300-92400-92500-92600-92700-92800-92900-93000-93100-93200-93300-93400-93500-93600-93700-93800-93900-94000-94100-94200-94300-94400-94500-94600-94700-94800-94900-95000-95100-95200-95300-95400-95500-95600-95700-95800-95900-96000-96100-96200-96300-96400-96500-96600-96700-96800-96900-97000-97100-97200-97300-97400-97500-97600-97700-97800-97900-98000-98100-98200-98300-98400-98500-98600-98700-98800-98900-99000-99100-99200-99300-99400-99500-99600-99700-99800-99900-100000-100100-100200-100300-100400-100500-100600-100700-100800-100900-101000-101100-101200-101300-101400-101500-101600-101700-101800-101900-102000-102100-102200-102300-102400-102500-102600-102700-102800-102900-103000-103100-103200-103300-103400-103500-103600-103700-103800-103900-104000-104100-104200-104300-104400-104500-104600-104700-104800-104900-105000-105100-105200-105300-105400-105500-105600-105700-105800-105900-106000-106100-106200-106300-106400-106500-106600-106700-106800-106900-107000-107100-107200-107300-107400-107500-107600-107700-107800-107900-108000-108100-108200-108300-108400-108500-108600-108700-108800-108900-109000-109100-109200-109300-109400-109500-109600-109700-109800-109900-110000-110100-110200-110300-110400-110500-110600-110700-110800-110900-111000-111100-111200-111300-111400-111500-111600-111700-111800-111900-112000-112100-112200-112300-112400-112500-112600-112700-112800-112900-113000-113100-113200-113300-113400-113500-113600-113700-113800-113900-114000-114100-114200-114300-114400-114500-114600-114700-114800-114900-115000-115100-115200-115300-115400-115500-115600-115700-115800-115900-116000-116100-116200-116300-116400-116500-116600-116700-116800-116900-117000-117100-117200-117300-117400-117500-117600-117700-117800-117900-118000-118100-118200-118300-118400-118500-118600-118700-118800-118900-119000-119100-119200-119300-119400-119500-119600-119700-119800-119900-120000-120100-120200-120300-120400-120500-120600-120700-120800-120900-121000-121100-121200-121300-121400-121500-121600-121700-121800-121900-122000-122100-122200-122300-122400-122500-122600-122700-122800-122900-123000-123100-123200-123300-123400-123500-123600-123700-123800-123900-124000-124100-124200-124300-124400-124500-124600-124700-124800-124900-125000-125100-125200-125300-125400-125500-125600-125700-125800-125900-126000-126100-126200-126300-126400-126500-126600-126700-126800-126900-127000-127100-127200-127300-127400-127500-127600-127700-127800-127900-128000-128100-128200-128300-128400-128500-128600-128700-128800-128900-129000-129100-129200-129300-129400-129500-129600-129700-129800-129900-130000-130100-130200-130300-130400-130500-130600-130700-130800-130900-131000-131100-131200-131300-131400-131500-131600-131700-131800-131900-132000-132100-132200-132300-132400-132500-132600-132700-132800-132900-133000-133100-133200-133300-133400-133500-133600-133700-133800-133900-134000-134100-134200-134300-134400-134500-134600-134700-134800-134900-135000-135100-135200-135300-135400-135500-135600-135700-135800-135900-136000-136100-136200-136300-136400-136500-136600-136700-136800-136900-137000-137100-137200-137300-137400-137500-137600-137700-137800-137900-138000-138100-138200-138300-138400-138500-138600-138700-138800-138900-139000-139100-139200-139300-139400-139500-139600-139700-139800-139900-140000-140100-140200-140300-140400-140500-140600-140700-140800-140900-141000-141100-141200-141300-141400-141500-141600-141700-141800-141900-142000-142100-142200-142300-142400-142500-142600-142700-142800-142900-143000-143100-143200-143300-143400-143500-143600-143700-143800-143900-144000-144100-144200-144300-144400-144500-144600-144700-144800-144900-145000-145100-145200-145300-145400-145500-145600-145700-145800-145900-146000-146100-146200-146300-146400-146500-146600-146700-146800-146900-147000-147100-147200-147300-147400-147500-147600-147700-147800-147900-148000-148100-148200-148300-148400-148500-148600-148700-148800-148900-149000-149100-149200-149300-149400-149500-149600-149700-149800-149900-150000-150100-150200-150300-150400-150500-150600-150700-150800-150900-151000-151100-151200-151300-151400-151500-151600-151700-151800-151900-152000-152100-152200-152300-152400-152500-152600-152700-152800-152900-153000-153100-153200-153300-153400-153500-153600-153700-153800-153900-154000-154100-154200-154300-154400-154500-154600-154700-154800-154900-155000-155100-155200-155300-155400-155500-155600-155700-155800-155900-156000-156100-156200-156300-156400-156500-156600-156700-156800-156900-157000-157100-157200-157300-157400-157500-157600-157700-157800-157900-158000-158100-158200-158300-158400-158500-158600-158700-158800-158900-159000-159100-159200-159300-159400-159500-159600-159700-159800-159900-160000-160100-160200-160300-160400-160500-160600-160700-160800-160900-161000-161100-161200-161300-161400-161500-161600-161700-161800-161900-162000-162100-162200-162300-162400-162500-162600-162700-162800-162900-163000-163100-163200-163300-163400-163500-163600-163700-163800-163900-164000-164100-164200-164300-164400-164500-164600-164700-164800-164900-165000-165100-165200-165300-165400-165500-165600-165700-165800-165900-166000-166100-166200-166300-166400-166500-166600-166700-166800-166900-167000-167100-167200-167300-167400-167500-167600-167700-167800-167900-168000-168100-168200-168300-168400-168500-168600-168700-168800-168900-169000-169100-169200-169300-169400-169500-169600-169700-169800-169900-170000-170100-170200-170300-170400-170500-170600-170700-170800-170900-171000-171100-171200-171300-171400-171500-171600-171700-171800-171900-172000-172100-172200-172300-172400-172500-172600-172700-172800-172900-173000-173100-173200-173300-173400-173500-173600-173700-173800-173900-174000-174100-174200-174300-174400-174500-174600-174700-174800-174900-175000-175100-175200-175300-175400-175500-175600-175700-175800-175900-176000-176100-176200-176300-176400-176500-176600-176700-176800-176900-177000-177100-177200-177300-177400-177500-177600-177700-177800-177900-178000-178100-178200-178300-178400-178500-178600-178700-178800-178900-179000-179100-179200-179300-179400-179500-179600-179700-179800-179900-180000-180100-180200-180300-180400-180500-180600-180700-180800-180900-181000-181100-181200-181300-181400-181500-181600-181700-181800-181900-182000-182100-182200-182300-182400-182500-182600-182700-182800-182900-183000-183100-183200-183300-183400-183500-183600-183700-183800-183900-184000-184100-184200-1843		

雞鴨類
北京鴨
蒜泥白肉
宮保雞丁
樟茶鴨
五香鴨
芝麻鴨
左宗雞
雙冬
八寶豆腐
蒜茸雞丁

POULTRY

Peking Duck (Half) 16.50 (Whole) 24.50
Served in four courses w/ pancake, scallion and sauce.
Chicken with Eggplant in Garlic Sauce 7.95
Chicken with Cashew Nuts 7.95
Chicken with Mixed Vegetables 7.95
Kung Po Chicken 7.95
Sweet & Sour Chicken 7.95
Chicken w/ Pineapple & Pepper in Black Bean Sauce 7.95
Chicken with String Beans in Garlic Sauce 7.95
Sesame Chicken in Lemon Sauce 8.95
General Tso's Chicken 8.95
Lovely Couple (Chicken and Shrimp) 8.95
Four Seasons in Black Bean Sauce 8.95
(Chicken, shrimp, beef, roast pork & vegetable)
Happy Family Bean Curd 8.95
Roasted Duck with Garlic Plum Sauce 9.75

SEAFOOD

Salt Baked Squid in Five Spice Flavor 8.50
Sauteed Squid w/ Green Pepper in Black Bean Sauce 8.50
Kung Po Squid 8.50
Shrimp with Lobster Sauce 8.95
Shrimp with Black Bean Sauce 8.95
Shrimp with Cashew Nuts 8.95
Shrimp with Snow Peas and Mushrooms 8.95
Sweet & Sour Shrimp 8.95
Shrimp w/ Ginger & Scallion 8.95
Shrimp with Red Szechuan Sauce 8.95
Kung Po Shrimp 8.95
Shrimp with Black Pepper Sauce 8.95
Steamed Seabass Market Price
Sea Dragon (Crispy Seabass) 8.95
Stuffed Eggplant in Black Bean Sauce 8.95
Sesame Shrimp in Lemon Sauce 10.95
Small Clams with Black Bean Sauce 9.50
Seafood and Bean Curd in Hot Pot 9.50
Seafood Triple Delight (shrimp, scallops and squid) 9.50
Golden Shrimp with Honey Coated Walnut 10.95
Seafood Wor Bar 10.95
Squid, shrimp, scallops, fish ball and vegetable.
Salt Baked Shrimp, Scallop & Squid in Five Spice Flavor 10.95
Grilled Large Shrimp with Fresh Garlic & Pepper 10.95
Sizzling Salmon Fillet in Black Bean Sauce 11.95
Salmon Fillet & Bean Curd in Hot Pot 11.95
Sauteed Flounder Fillet in XO Sauce 11.95
Seafood in Bird's Nest 11.95
Scallop w/ Vegetables in XO Sauce 12.50
Fresh Lobster with Ginger & Scallion Sauce or Black Bean Sauce Market Price

(6/30/2004)

素菜
脆皮炸豆腐
魚香豆腐
炒什蔬
蒜茸豆苗
蒜茸時蔬
清炒時蔬

VEGETARIAN

Fried Bean Curd 6.95
Eggplant with Garlic Sauce 6.95
Crispy String Beans 6.95
Sauteed Mixed Vegetables 6.95
Soft Bean Curd, Szechuan Style (w/ Minced Meat) 6.95
Sauteed Baby Bok Choy with Garlic Sauce 6.95
Sauteed Water Spinach in Garlic Sauce 7.50
Sauteed Chinese Broccoli 7.95
Sauteed Snow Pea Leaves with Roasted Garlic 8.95

BEVERAGE

Soda 1.25
Imported Beer 3.00
Domestic Beer 2.50
Ice Cream 2.00

SPECIAL FULL COURSE DINNERS
PEKING DUCK DINNER FOR TWO \$28.95

Wonton with Vegetable Soup
Peking Duck with Pancakes and Sauce
Roasted Duck Head with Sugar Snap Peas in XO Sauce
House Special Fried Rice

PEKING DUCK DINNER FOR FOUR \$52.95

Wonton with Vegetable Soup
Peking Duck with Pancakes and Sauce
Roasted Duck Head with Sugar Snap Peas in XO Sauce
House Special Fried Rice

CHEF'S SPECIAL DINNER FOR TWO \$28.95

Wonton with Vegetable Soup
Spring Roll
XO Chicken String Bean
General Tso's Chicken
House Special Fried Rice

CHEF'S SPECIAL DINNER FOR FOUR \$52.95

Wonton with Vegetable Soup
Spring Roll
XO Chicken String Bean
General Tso's Chicken
House Special Fried Rice

LOBSTER DINNER FOR TWO \$28.95

Small Clams in Black Bean Sauce
Ginger and Scallion Lobster
Steamed Green Vegetable w/ Oyster Sauce

LOBSTER DINNER FOR FOUR \$52.95

Small Clams in Black Bean Sauce
Ginger and Scallion Lobster
Peking Spare Rib

LOBSTER DINNER FOR SIX \$88.95

Price subject to change without further notice

生記燒臘



Sang Kee

Peking Duck House

238 N. 9th Street
Philadelphia, PA 19107

Web-site: www.phillychintatown.com
(visit our web-site for special offer)

(215) 925-7532

粉 麵

全蛋湯麵	Plain Noodle Soup	2.75
鮮蝦雲吞麵	Wonton Noodle Soup	3.50
鮮蝦水餃麵	Shrimp Dumpling Noodle Soup	4.00
三色餃湯	Triple Flavor Dumpling Soup	4.00
上海雲吞	Plain Wonton Soup	4.50
叉燒麵	Roasted Pork Noodle Soup	4.50
燒排骨麵	Bar-B-Q Spare Rib Noodle Soup	4.50
魚蛋麵	Fish Ball Noodle Soup	4.50
牛丸麵	Beef Ball Noodle Soup	4.50
北菇雞肉麵	Chicken & Shiitake Mushroom Noodle Soup	4.50
咖喱雞麵	Curry Lemon Grass Chicken Noodle Soup	4.50
燒魚麵	Barbecued Eel Noodle Soup	4.50
潮州海鮮粉	Seafood Noodle Soup	4.75
柱侯牛腩麵	Braised Beef Noodle Soup	4.75
叉鴨麵	Roasted Duck Noodle Soup	4.75
叉燒雲吞麵	Roasted Pork Wonton Noodle Soup	5.50
大鴨雲吞麵	Roasted Duck Wonton Noodle Soup	5.75
牛肉雲吞麵	Braised Beef Wonton Noodle Soup	5.75
鮮蝦上湯水餃	Plain Shrimp Dumpling Soup	5.00
叉燒大鴨麵	Roasted Pork & Roasted Duck Noodle Soup	5.75
海鮮烏冬麵	Seafood with "UDON" Noodle Soup	9.00

蝦針物、麵飽、河粉、粟粉、薯粉、冬菇、蛋麵、選擇一律同價
Same Price Choice of Noodle Noodle, Thick Egg Noodle, Ho Fun,
Rice Noodle, Chinese Spaghetti, Udon, Egg Noodle, Flat Noodle
Add Veg. \$0.75 • 加菜 \$0.75

巧手食品

綠油時菜	Steamed Chinese Green Veg. w. Oyster Sauce	4.75
灌湯小籠包	Steamed Juiy Buns (6)	5.25
脆皮叉鴨	Roasted Duck, Hong Kong Style	(1/4) 6.50 (1/2) 9.50
玫瑰油雞	Soy Sauce Chicken	(1/4) 6.50 (1/2) 9.50
蜜汁叉燒	Honey Coated Roasted Pork	6.50
燒排骨	Bar-B-Q Spare Ribs	6.50
柱侯牛腩	Braised Beef	7.95
薑蔥豬紅	Pig Blood w/da Ginger & Scallion	6.95
豉椒石斑	Snail in Black Bean Sauce	8.95
叉鴨雙拼	Roasted Pork & Roasted Duck Combo	9.50
香芒椰子蝦	Coconut Shrimp with Mango Sauce (4)	4.95
日式燒鰻魚	Barbecued Eel, Japanese Style	5.95
合桃龍蝦球	Crispy Flounder Fillet w. Honey Walnut	6.95

NOODLE SOUP

粥 品

油條粥	Fried Dough	1.25
白粥	Plain Congee	3.00
皮蛋瘦肉粥	Thousand Years Egg and Pork Congee	3.50
鮑仔粥	Squid and Beef Congee	3.50
豬紅粥	Pig Blood Congee	3.50
海鮮粥	Seafood Congee	4.75

炒粉麵

薑蔥豬麵	Ginger & Scallion Stir Fried Soft Noodle	5.50
炒雲吞	Chow Fun in Curry Sauce	6.75
干炒牛河	Beef Stir Fried Rice Noodle	6.75
沙爹牛牛河	Satay Beef Stir Fried Rice Noodle	6.75
廈門炒水	Ha Moon Stir Fried Rice Noodle	6.75
豆州炒水	Singapore Noodle	6.75
什菜炒麵	Mixed Fresh Vegetable and Pan Fried Noodle	6.75
上海粗炒	Shanghai Stir Fried Thick Noodle	6.75
家鄉炒米粉	Stirred Thin Rice Noodle with Shredded Pork & Shiitake Mushroom	6.75

黑椒牛肉	Sauteed Beef w. Thin Rice Noodle in Black Pepper Sauce	6.75
炒水粉	Beef with Green Vegetable & Stir Fried Rice Noodle	7.50
菜遠牛河	Satay Beef w. Green Veg. and Pan Fried Noodle	7.50
沙爹牛炒麵	Beef Chow Fun in Black Bean Sauce	7.50
豉椒炒牛河	Shrimp & Pork with Noodle Noodle	8.50
蝦絲粉	Sauteed E-Fu Noodle	8.50
肉絲干燒伊麵	House Special Pan Fried Noodle	8.50
泰式蝦炒粉	Pat Tai Shrimp (Thai Style Spice Noodle)	9.00
海鮮炒麵	Seafood with Vegetable and Pan Fried Noodle	9.00
沙爹海鮮炒麵	Sauteed "UDON" Noodle w. Seafood in Satay Sauce	9.00
三和炒麵	Sauteed Chinese Spaghetti w. Duck, Pork, Chicken	9.00

碟 飯

叉燒飯	Roasted Pork on Rice with Green Vegetable	5.00
油雞飯	Soy Sauce Chicken on Rice with Green Vegetable	5.00
牛腩飯	Braised Beef on Rice with Green Vegetable	5.50
大鴨飯	Roasted Duck on Rice with Green Vegetable	5.50
冰蔥豬扒飯	Pork Chop with Onion on Rice	6.00
菜遠牛飯	Beef with Green Vegetable on Rice	6.00
各式炒飯	Fried Rice - Choice of Shrimp, Chicken, Pork or Beef	6.50
本樓炒飯	House Special Fried Rice	7.00
叉鴨飯	Roasted Pork & Duck on Rice w. Green Veg.	6.50
叉鴨油雞飯	Roasted Pork, Roasted Duck & Soy Sauce Chicken on Rice with Green Vegetable	7.50
生記炒飯	Sang Kee Fried Rice	8.50
鵝海鮮飯	Baked Seafood Fried Rice w. Cheese	8.50
白飯	Steamed Rice	1.00

CONGEE

Fried Dough	1.25
Plain Congee	3.00
Thousand Years Egg and Pork Congee	3.50
Squid and Beef Congee	3.50
Pig Blood Congee	3.50
Seafood Congee	4.75

FRIED NOODLE DISHES

Ginger & Scallion Stir Fried Soft Noodle	5.50
Chow Fun in Curry Sauce	6.75
Beef Stir Fried Rice Noodle	6.75
Satay Beef Stir Fried Rice Noodle	6.75
Ha Moon Stir Fried Rice Noodle	6.75
Singapore Noodle	6.75
Mixed Fresh Vegetable and Pan Fried Noodle	6.75
Shanghai Stir Fried Thick Noodle	6.75
Stirred Thin Rice Noodle with Shredded Pork & Shiitake Mushroom	6.75

Sauteed Beef w. Thin Rice Noodle in Black Pepper Sauce	6.75
Beef with Green Vegetable & Stir Fried Rice Noodle	7.50
Satay Beef w. Green Veg. and Pan Fried Noodle	7.50
Beef Chow Fun in Black Bean Sauce	7.50
Shrimp & Pork with Noodle Noodle	8.50
Sauteed E-Fu Noodle	8.50
House Special Pan Fried Noodle	8.50
Pat Tai Shrimp (Thai Style Spice Noodle)	9.00
Seafood with Vegetable and Pan Fried Noodle	9.00
Sauteed "UDON" Noodle w. Seafood in Satay Sauce	9.00
Sauteed Chinese Spaghetti w. Duck, Pork, Chicken	9.00

RICE PLATTER

Roasted Pork on Rice with Green Vegetable	5.00
Soy Sauce Chicken on Rice with Green Vegetable	5.00
Braised Beef on Rice with Green Vegetable	5.50
Roasted Duck on Rice with Green Vegetable	5.50
Pork Chop with Onion on Rice	6.00
Beef with Green Vegetable on Rice	6.00
Fried Rice - Choice of Shrimp, Chicken, Pork or Beef	6.50
House Special Fried Rice	7.00
Roasted Pork & Duck on Rice w. Green Veg.	6.50
Roasted Pork, Roasted Duck & Soy Sauce Chicken on Rice with Green Vegetable	7.50
Sang Kee Fried Rice	8.50
Baked Seafood Fried Rice w. Cheese	8.50
Steamed Rice	1.00

湯 類

細雲吞湯	Small Wonton (4)	1.75
瓜菜雲吞湯	Hong Kong Wonton with Vegetable Soup	4.50
酸辣湯	Hot and Sour Soup	5.00
鮑魚湯	Spiced Clam with Vegetable Soup	5.00
海鮮豆腐湯	Seafood Bean Curd Soup	5.00
海鮮粟米羹	Seafood Corn Chowder	5.00
雞茸粟米羹	Chicken Corn Chowder	5.00
鮮蝦雲菜湯	Shrimp Seaweed Soup	5.00
海鮮魚肚羹	Seafood Fish Maw Soup	5.95
本樓湯	House Special Soup	5.95

Chicken, shrimp, pork, wonton, noodle and vegetable.

頭 樓

上海春卷	Spring Roll	1.25
素菜春卷	Vegetarian Spring Roll	1.15
北京鴨卷	Peking Duck Roll	2.50
脆皮蝦卷	Crispy Shrimp Roll	3.00
芝麻冷麵	Cold Sesame Noodles	3.95
鮮肉鍋貼	Steamed or Fried Dumplings (6)	4.50
素菜餃	Steamed Vegetarian Dumpling (6)	4.50
鮮雲吞	Fried Wonton (12)	5.25
鮮水餃	Fried Shrimp Dumpling (8)	5.75
鮮蝦西洋菜餃	Steamed Watercress Dumpling (6) (Shrimp, Pork)	4.95

肉 類

京都排骨	Peking Spare Ribs	7.95
水須肉	Moo Shu Pork (w. 4 Pancakes)	7.95
宮廷蘑菇叉燒	Roasted Pork with Snow Peas and Mushrooms	7.95
豉椒炒排骨	Sauteed Spare Ribs in Black Bean Sauce	7.95
西蘭牛肉	Beef w/da Broccoli	8.95
豉仔牛	Beef with String Beans w. Garlic Sauce	8.95
菠蘿牛	Beef with Pineapple & Pepper in Black Bean Sauce	8.95
干炒牛腩	Sauteed Beef with Hot Pepper	8.95
茄子牛	Beef with Eggplant in Garlic Sauce	8.95
雙冬牛	Beef with Shiitake Mushroom & Bamboo Shoot	9.50
葱爆牛	Beef with Ginger and Scallion	9.50
黑椒牛仔骨	Veal Chop in Black Pepper Sauce	9.50

SOUP

APPETIZER

MEAT

HOT & SPICY

POULTRY		
北京鴨	Peking Duck (Served in Two Courses)	1/2 12.95 (Whole) 19.95
茄 子 雞	(Comes with paneakes, scallions and sauce)	6.25
櫻 桃 雞	*Chicken with Eggplant in Garlic Sauce	6.25
什 菜 雞	Chicken with Cashew Nuts	6.25
公 雞 雞	Chicken with Mixed Vegetables	6.25
芝 蔴 雞	*Chicken with Hot Peppers	6.25
豆 苗 雞	Sesame Chicken with Lemon Sauce	7.95
京 醬 雞	Chicken with Pineapple and Pepper in Black Bean Sauce	6.25
京 醬 雞	Chicken with Peking Sauce	7.95
左 宗 雞	*General Tao's Chicken	7.95
雙 丁 雞	Lovely Couple (Chicken and Shrimp)	7.95
四 季 雞	Four Season (Chicken, Shrimp, Beef & Lobster)	8.95
八 寶 豆 腐 煲	Happy Family Bean Curd	7.95
甜 酸 雞	Sweet and Sour Chicken	6.25

SEAFOOD		
龍 虎 全 魚	*Sea Dragon (Crispy Seabass)	M.P.
薑 汁 蒸 魚	Steamed Seabass with Black Bean Sauce	M.P.
蝦 皇 翅	Shrimp with Lobster Sauce	7.95
薑 汁 蝦	Shrimp with Black Bean Sauce	7.95
干 燒 蝦	*Shrimp with Red Sichuan Sauce	7.95
辣 味 蝦	Shrimp with Cashew Nuts	7.95
芝 蔴 蝦	Shrimp with Sesame in Lemon Sauce	8.95
鮮 豆 蝦	Shrimp with Snow Peas and Mushrooms	7.95
海鮮羹	Seafood War Bar (Shrimp, lobster, scallops, crab-meat, fish ball, squid and vegetable)	8.95
薑 蔥 蝦 蝦	Fresh Lobster with Ginger and Scallion Sauce	Market Price
公 仔 蝦	*Kung Po Shrimp	7.95
豉 汁 鮮 魷	Scalped Squid w. Green Pepper in Black Bean So.	7.95
公 仔 鮮 魷	*Scalped Squid in Sichuan Sauce	7.95
豉 汁 炒 蜆	Small Clams with Black Bean Sauce	7.95
魚 香 三 鮮	*Seafood Triple Delight (Shrimp, scallops and squid)	6.95
海鮮豆腐煲	Seafood and Bean Curd in Hot Pot	7.95
甜 酸 蝦	Sweet and Sour Shrimp	7.95

OTHERS		
脆皮炸豆腐	Fried Bean Curd	4.25
魚香茄子	*Eggplant with Garlic Sauce	5.25
魚香豆仔	*Crispy String Beans	5.25
炒 什 菜	Sautéed Mixed Vegetable	5.25
揚州炒飯	Young Chow Fried Rice	5.25
麻婆豆腐	*Soft Bean Curd, Szechuan Style	5.25

* HOT AND SPICY

SANG KEE PEKING DUCK HOUSE

生
記

燒 腊

238 N. 9th STREET
PHILA., PA. 19107
(215) 925-7532

粉 麵	NOODLE SOUP	
鮮蝦雲吞麵	Wonton Noodle Soup	2.50
鮮蝦水餃麵	Shrimp Dumpling Noodle Soup	2.50
上湯雲吞	Plain Wonton Soup	3.25
上湯水餃	Plain Shrimp Dumpling Soup	3.25
火鴨麵	Roasted Duck Noodle Soup	3.50
叉燒麵	Roasted Pork Noodle Soup	3.50
燒排骨麵	Bar-B-Q Spare Rib Noodle Soup	3.50
柱侯牛腩麵	Braised Beef Noodle Soup	3.50
魚蛋粉	Fish Ball Noodle Soup	3.20
福州扁担粉	Seafood Noodle Soup	3.50
叉燒雲吞麵	Roast Pork Wonton Noodle Soup	3.75
火鴨雲吞麵	Roast Duck Wonton Noodle Soup	3.75
牛腩雲吞麵	Braised Beef Wonton Noodle Soup	3.75
金蛋粉麵	Plain Noodle Soup	1.75



巧手 食品	SPECIAL SIDE ORDERS	
脆皮火鴨	Roast Duck, Hong Kong Style	M 7.50 W 4.50
玫瑰油雞	Soy Sauce Chicken	M 7.50 W 4.50
蜜汁叉燒	Honey Coated Roast Pork	4.50
燒排骨	Bar-B-Q Spare Ribs	5.40
柱侯牛腩	Braised Beef	4.50
豉汁蒸紅		4.50
叉燒雙拼	Roast Duck and Roast Pork Combo	7.50
豉汁炒蜆仔	Clams with Black Bean Sauce	7.95
豉汁牛百匯	Beef Tripe with Black Bean Sauce	4.50
豉汁時菜	Chinese Green Vegetable with Oyster Sauce	3.95

*** HOT AND SPICY ***

粥 品	CONGE	
皮蛋瘦肉粥	Thousand Year Egg and Pork Congee	3.00
鮑魚粥	Fish Fillet, Squid, Beef Congee	3.00
雞紅粥		2.50
油條	Fried Dough	1.00
炒 麵	FRIED NOODLE DISHES	
干炒牛河	Beef Stir Fried Rice Noodles	4.95
炒麵牛河	*Sate Beef Stir Fried Rice Noodles	4.95
菜蔬牛河	Beef with Green Veg. & Stir Fried Rice Noodles	5.95
沙爹牛炒麵	*Sate Beef with Vegetable and Pan Fried Noodles	5.95
海鮮炒麵	Seafood w. Vegetable and Pan Fried Noodles	6.95
海鮮炒麵	House Special Pan Fried Noodles	5.95
牛腩炒麵	Braised Beef with Green Veg. Pan Fried Noodles	5.95
廈門炒麵	Ha Moon Thin Rice Noodles	4.95
嘉州炒麵	*Singapore Noodles	4.95
薑蔥炒麵	Ginger and Scallion Stir Fried Soft Noodles	4.50



碟 飯	RICE PLATTER	
火鴨飯	Roast Duck on Rice with Green Veg.	4.25
叉燒飯	Roast Pork on Rice with Green Veg.	4.25
油雞飯	Soy Sauce Chicken on Rice with Green Veg.	4.25
牛腩飯	Braised Beef on Rice with Green Veg.	4.25
叉燒飯	Roast Pork and Duck on Rice with Green Veg.	4.75
蒜蓉炒飯	Pork Chop with Onion on Rice	4.95
菜蔬牛飯	Beef with Green Vegetable on Rice	4.95
福州炒飯	Yong Chow Fried Rice	4.95

*** HOT AND SPICY ***

湯 品	SOUP	
瓜菜蟹肉湯	Hong Kong Wonton with Vegetable Soup	3.50
鴨 辣 湯	*Hot and Sour Soup	3.50
雞 湯	*Spiced Chicken with Vegetable Soup	3.50
海鮮豆腐湯	Seafood Bean Curd Soup	4.50
海鮮粟米羹	Seafood Sweet Corn Soup	4.50
雞茸粟米羹	Chicken with Sweet Corn Soup	4.00
鮮蝦雲吞湯	Shrimp Seaweed Soup	3.50
本 樓 湯	House Special Soup (Chicken, Shrimp, Pork, Wonton, Noodle and Vegetable)	5.00

小 吃	APPETIZERS	
上海春卷	Spring Roll	.85
鮮肉雲吞	Steamed or Fried Dumplings (8)	3.75
芝麻冷麵	*Cold Sesame Noodles	3.50
炸 雲 吞	Fried Wontons (12)	3.95
燒 排 骨	Bar-B-Q Spare Ribs	5.40
蜜汁叉燒	Honey Coated Roast Pork	4.50
脆皮火鴨	Roast Duck, Hong Kong Style	M 7.50 W 4.50
鳳凰卷	Phoenix Roll (Served for 2 or 3 - Jumbo roll made of shrimp, chicken and bamboo strips)	5.95

肉 類	MEAT	
京都骨	Peking Spare Ribs	6.25
木須肉	Moo Shu Pork (with 4 pancakes)	6.25
蔥 爆 雞	Roast Pork with Snow Peas and Mushrooms	6.25
毛菇叉燒	Beef w. Chinese Mushrooms and Bamboo Shoots	6.95
鮮 炒 牛 柳	House Special Crispy Steak	8.95
干炒牛柳	*Sautéed Beef with Hot Pepper	6.95
京醬牛肉	Beef with Peking Sauce	7.95
西蘭牛肉	Beef with Broccoli	6.95
陳皮牛	*Beef with Orange Flavor Sauce	7.95
豉 汁 牛	Beef with String Beans	6.95
蓮 藕 牛	Beef w. Pineapple and Pepper in Black Bean Sc.	6.95
茄 子 牛	*Beef with Eggplant in Sichuan Garlic Sauce	6.95
蔥 爆 牛	Beef with Ginger and Scallion	7.95
沙爹芝麻牛	*Beef with Sesame Seeds in Sate Sauce	6.95

Welcome to Siam Cuisine

THAILAND (Try-land), formerly know as SIAM

THAILAND is a country in Southeast Asian. It is a wet tropical land with many rivers, forests, and mountains. The people of Thailand are called Thai. Bangkok is the capital and largest city.

Thailand is the only nation in Southeast Asian that has never been colonized by Western power. Local people established the first Thai nation in A.D. 1238. The country was called "Thailand". The Thais called their country "Muang Thai", which means "Land of Smiles".

Food: Thai people eat rice with almost every meal. Favorite foods served with rice include curry (spicy stews) and salads with meat, fish, and vegetables. The Thai take great pride in their cuisine (style of cooking and preparing food). Some communities are famous for their special dishes, and people often travel long distances just to taste these specialties.



CENTER CITY-CHINATOWN
925 ARCH STREET
PHILADELPHIA, PA 19107
215-922-7135

NEWTOWN - BUCKS COUNTY
2124 SOUTH EAGLE ROAD
NEWTOWN, PA 18940

BUCKINGHAM - NEW HOPE
4950 YORK ROAD ON ROUTE 202
BUCKINGHAM, PA 18912

Take Out Menu

"The Jewel in the crown of Oriental cuisines."
A Unique blend of western elegance and oriental spiciness in the Authentic Thai style.

Siam Cuisine

SOUPS	
1. SIAMESE WONTON (HUEW NAH)	Wontons with sliced chicken, shrimp and vegetables 3.95
2. SILVER NOODLES (VOOH SEN SOUP)	Cellophane noodles w sliced chicken, shrimp & Chinese mushrooms 3.95
3. VEGETABLE (SOUP PUG)	Mixed vegetables and tofu 3.50
* 4. COCHUUT SOUP (GAI TOM HLA)	Sliced chicken in coconut milk & exotic spices 3.95
	Shrimp in coconut milk and exotic spices 4.95
* 5. LEMON GRASS (TOM YUM)	Sliced chicken in lemon grass broth 3.95
	Shrimp in lemon grass broth 2.95
	Vegetable in lemon grass broth 3.50
* 6. SLAFODD NOODLE SOUP (SU HW)	Rice noodle soup w. shrimp, fish, squid and mixed vegetable in seafood broth and sweet/sour spicy tomato sauce 5.50
* 7. HOT & SOUR VEGETABLE SOUP (DAENG SOM PUG)	Mixed vegetables in Thai hot & sour lemon-chili flavor broth 3.50
SALADS	
* 8. SIAM GARDEN SALAD (SALAD PUG)	Lettuce, tomato, cucumber, onion and pepper in house vinaigrette 4.00
* 9. THAI SALAD (SOM TUM)	Sliced cabbage, shredded carrot tossed with mildly spiced lemon sauce topped with ground peanut 5.50
* 10. BEEF SALAD (TUM NUA)	Sliced charbroiled beef tossed with salad greens in a spicy lime dressing 6.95
* 11. CALAMARI SALAD (TUM PLA KUM)	Poached fresh calamari of squid tossed with salad greens in a spicy lime dressing 7.95
* 12. VOON SEN SALAD (TUM VOON SEN)	Fresh silver noodles tossed w. chicken, shrimp & lemon dressing 7.95
* 13. GRILLED EGGPLANT SALAD (TUM MA HUNH) (SEASONAL ITEM)	Grilled eggplant tossed with salad greens in spicy lime dressing. Topped with poached shrimp 7.95
14. SIAM CHEF'S SALAD (SALAD HAG)	Sliced broiled chicken, hard-boiled egg & green salad topped with peanut dressing 8.95
* 15. DUCK SALAD	Fried duck strips tossed w. spicy lime/vinaigrette dressing, served over bed of romaine, tomato and cucumber 6.95
16. MEE PU (ANGLE HAIR NOODLE SALAD)	Poached Angel hair rice noodles tossed with garlic oil and lime juice, topped with fresh crabmeat and ground peanut 6.95
* 17. LARB GAI (MINCED CHICKEN SALAD)	Charbroiled chicken breast tossed with lime / lemon grass dressing, served over green salad, tomato and cucumber 8.95
APPETIZERS	
18. THAI SPRING ROLLS (POR PEER TODD)	Chilly rice pancake stuffed with marinated pork and vegetable ... 3.95
* 19. STAMLED MUSSELS (HOY OB MDA DIN)	In tropical herbs (lemon grass/lemon leaf) served with a spicy lime dipping sauce 6.95
20. FRIED BLANCCURD (TOFU TODD)	With sweet and sour ground peanut dipping sauce 4.95
21. SATAY (CHICKEN OR BEEF)	Charbroiled marinated beef or chicken on a stick served with peanut sauce and cucumber salad 7.50
22. THAI DUMPLING (STAMLED DR FRIED)	Thai style chicken & shrimp dumpling served with honey soy ginger sauce 6.95
23. THAI FISH CAKE (TODD MUN PLA)	Fresh fish cake w. sweet and sour cucumber salad 6.95
24. SHRIMP ROLLS (GODNG TODD)	Fried wrapped shrimp (6) with rice pancake served with honey plum dipping sauce 8.95
25. MEE GROB (ROYAL CRISPY NOODLES)	Fried angel hair noodles tossed with beef and sour honey sauce, topped w. shrimp and fried tofu strips 7.95
* 26. MIXED SLAFODD TEMPURA	Mixed seafood tempura (shrimp, scallop & squid) Thai tempura style served with spicy chili sauce 9.95
27. COMBINATION PLATE (SAMPLER)	A combination of spring roll, crispy wonton, mixed satay & steamed dumpling, sweet and sour / peanut sauce and honey soy dipping sauce 8.95
ENTREES	
NOODLES AND FRIED RICE	
28. PHAO THAI (SIAM NOODLES)	Stir-fried rice noodle with egg, dried tofu, scallop and bean sprouts, with fried tofu or vegetable, with chicken 11.95
29. STIR-FRIED ANGLE HAIR NOODLE (MEE SIAM)	Angel hair noodle stir-fried with broccoli in mildly thin soy sauce, with fried tofu or vegetable, with chicken 11.95
30. STIR-FRIED SILVER NOODLES (PHAD VOON SEN)	Cellophane noodles stir-fried with mixed vegetable in thin soy & oyster sauce, with fried tofu or vegetable 11.95
* 31. SPICY GRUENEN NOODLES (PHAD HEE MDA)	This style flat rice noodle stir fried w. mixed vegetables, sweet basil and garlic pepper, spicy chili sauce, with fried tofu or vegetable 11.95
32. SIAM PHILAPPLE FRIED RICE (HROW PHAD)	Home style fried rice w. pineapple & mixed vegetables, with chicken or beef or tofu 12.95

THAI CURRIES	
* 33. GREEN CURRY (GAENG HLAU WAN)	Sautéed sliced chicken or beef or tofu in green curry coconut sauce 11.95
	with shrimp (shrimp optional) 13.95
* 34. RED CURRY (GAENG PEO)	Sautéed sliced chicken or beef or tofu in red curry coconut sauce 11.95
	with shrimp (shrimp optional) 13.95
* 35. SPICY CRISPY BLAHS (PHAD PRIK KHING)	Stir-fried green beans with spicy red curry paste with chicken 11.95
	with shrimp 13.95
* 36. PA-HANG CURRY (ORY CURRY PASTE)	Mildly spiced Thai style panang curry with chicken or beef or tofu 11.95
	with shrimp 13.95
* 37. MASAMUN CURRY (GAENG MASAMUN)	Traditional authentic masamun curry with peanut sauce with chicken or beef or tofu 11.95
	with shrimp 13.95
STIR-FRIED DISHES	
38. STIR-FRIED TOFU	Fried tofu & mixed vegetables w. a thin soy gravy 10.95
* 39. STIR-FRIED GINGER (PHAD KRING)	Ginger, onion and scallop in mushroom w. thin soy and oyster sauce, with chicken or beef or tofu 11.95
	with shrimp or squid 13.95
* 40. STIR-FRIED CASHEWS	Sautéed with onion, bell pepper in mildly spicy sauce with chicken or beef or tofu 11.95
	with shrimp or squid 13.95
* 41. STIR-FRIED SWEET BASIL (PHAD HA POW)	Sweet basil leaf mixed vegetable in spicy chili paste sauce, with chicken or beef or tofu 11.95
	with shrimp or squid 13.95
* 42. SPICY BAMBOO (PHAD NDR MAI)	Stir-fried bamboo shoots w. sweet basil, garlic and minced hot peppers with chicken or beef or tofu 11.95
	with shrimp 13.95
* 43. SPICY CHICKEN DR BEEF (PHAD PRIK)	Sautéed chicken or beef with vegetables in mildly spiced sauce 11.95
SIAMESE DUCK	
HALF OF ROASTED BONELESS CRISPY DUCK	
44. DUCK CURRY	Served with coconut red curry sauce 15.95
45. DUCK TAMARIND	Served with tamarind garlic pepper sauce 15.95
46. DUCK GINGER	Served with mushroom ginger sauce 15.95
47. DUCK BASIL	Served with sweet basil garlic hot chili sauce 15.95
* 48. DUCK PANANG	Served with mildly spiced Thai style panang curry sauce 15.95
FISH AND SEAFOOD DISHES	
* 49. SPICY TAMARIND SALMON (PLA LAD PRIK)	Sautéed salmon topped w. hot pepper, garlic & tamarind sauce 15.95
* 50. COCONUT CURRY SALMON (PLA SHU SUEE)	Sautéed salmon with red coconut curry sauce 15.95
51. STAMLED SALMON (PLA NEUNG)	With crisp scallops & Chinese mushrooms in a light oyster sauce 15.95
* 52. CHARGRILLED SALMON (PLA POA)	Grilled marinated salmon served w. sweet tamarind sauce on side 15.95
* 53. CHILLAN SLABASS	Stomped flat of Chilean seabass served with Coconut Red Curry Sauce 18.95
	Tamarind Garlic Pepper Sauce * 18.95
* 54. STIR-FRIED SHELLFISH (PHAD POWN TAI)	Mussels, squid, scallops and shrimp stir-fried in sweet basil and chili garlic sauce 16.95
* 55. SLAFODD HOT POT (POWN TAI)	Mussels, squid, scallops and shrimp in hot and sour broth with lemon greens and exotic spices 16.95
56. SLAFODD GINGER	Stir-fried shrimp, scallop, squid & salmon in ginger mushroom oyster sauce. Served over Angel Hair noodle 15.95
* 57. SLAFODD CURRY	Sautéed shrimp, scallop, squid & salmon in red curry & coconut sauce 16.95
HOUSE SPECIALTY	
58. FLAMBEED KEN (GAI LUE FIRE)	Baked marinated hen flambéed in brandy and sweet chili sauce 14.95
59. BAKED SHRIMP (GODNG OB VOON SEN)	Baked shrimp and silver noodles with Chinese herbs in a porcelain bowl 15.95
* 60. GRILLED RACK DE LAMB	Charbroiled New Zealand served over angel hair noodles topped with coconut curry sauce 18.95
* 61. STIR-FRIED ASPARAGUS (SEASONAL ITEM)	Fresh asparagus stir-fried with sweet basil, red bell pepper in garlic chili hot soy 12.95
	with chicken or beef 14.95
62. STUFFED SALMON	Stomped flat of salmon wrapped with home made fresh flat rice noodle served with Tamarind Garlic Pepper Sauce * 18.95
	Sweet basil chili sauce * 18.95
63. B.B.Q. CHICKEN (GAI YAK)	Charbroiled marinated hot bone chicken (Thai Style) served on side with home made sweet & sour sauce 11.95
* Dishes are medium spice/mild or hot available on request.	

PORK		
301	Yushan Chai Tai	7.95
302	Moo Shu Pork (w. 4 Crepes)	7.95
303	Twice Cooked Pork	7.95
304	Pork with Garlic Sauce	7.95
305	Hunan Pork	7.95
306	Sichuan Pork	7.95
307	Sweet and Sour Pork	7.95
308	Pork w. Chinese Vegetables	7.95
309	Spicy Bean Curd Family Style	7.95
310	Spicy Bean Curd	7.95

BEEF AND LAMB		
401.	Moo Shu Beef (w. 4 Crepes)	8.95
402	Beef with Chinese Vegetables	8.95
403	Sichuan Beef	8.95
404	Beef with Garlic Sauce	8.95
405	Kung Po Beef	8.95
406	Spicy Beef Family Style	8.95
407	Mongolian Beef	8.95
408	Hunan Beef	8.95
409	Beef with Spicy Sate Sauce	8.95
410	Beef w. Black Mushrooms	8.95
	& Bamboo Shoots	8.95
411	Beef with Broccoli	8.95
412	Beef with Green Pepper & Onion	8.95
413	Beef with Onions	8.95
414	Spicy Lamb	8.95
415	Yushan Lamb	8.95
416	Sichuan Delight	9.95
	(Lamb, Chicken, Beef & Scallions)	
417	Chef's Delight	9.95
	(Lamb, Chicken & Shrimp)	

VEGETABLES		
601	Buddhist Delight	6.95
602	Black Mushroom & Bamboo Shoots	6.95
603	Bean Curd with Black Mushrooms	6.95
604	Eggplant with Garlic Sauce	6.95
605	Dried Sauteed String Beans	6.95
606	Stirw Mushrooms w. Spicy	6.95
	Yushan Sauce	6.95
607	Moo Shu Vegetables (w. 4 Crepes)	6.95
608	Broccoli with Garlic Sauce	6.95

SEAFOOD		
501	Baby Shrimp with Cashew Nuts	9.95
502	Crispy Whole Fish	16.95
503	Baby Shrimp w. Chinese Vegetables	9.95
504	Triple Delight (Shrimp, Chicken & Pork)	9.95
505	Shrimp with Black Bean Sauce	9.95
506	Shrimp with Broccoli	9.95
507	House Rainbow	12.95
	(Shrimp, Chicken & Lobster)	
508	Chicken & Shrimp w. Chinese Veg	9.95
509	Kung Po Baby Shrimp	9.95
510	Shrimp with Spicy Sate Sauce	9.95
511	Shrimp with Lobster Sauce	9.95
512	Shrimp with Garlic Sauce	9.95
513	Rainbow Shrimp	9.95
514	Sweet & Sour Shrimp	9.95
515	Moo Shu Shrimp (w. 4 Crepes)	9.95
516	Shrimp & Scallops w. Garlic Sauce	9.95
517	Sichuan Scallops	9.95
518	Scallops with Garlic Sauce	9.95

NOODLES AND RICE		
701	Young Chow Fried Rice	6.95
	(Combination Fried Rice)	
702	Roast Pork Fried Rice	5.75
703	Beef Fried Rice	6.25
704	Shrimp Fried Rice	6.50
705	Chicken Fried Rice	5.75
706	Lo Mein with Pork	5.75
707	Lo Mein with Chicken	5.75
708	Lo Mein with Shrimp	6.50
709	Lo Mein with Beef	6.25
710	Young Chow Lo Mein	6.95
	(Combination Noodles)	
711	Vegetable Lo Mein	5.75
712	Vegetable Rice	5.75

HOT & SPICY
 Price subject to change without notice.

LUNCHEON SPECIALTIES
 Monday - Friday (11:30am - 3:00pm)
 Sat (12:00noon - 3:00pm)
 Served with a Choice of Soup: (Hot & Sour, Wonton
 or Chicken Core) and Strained or Fried Rice

1.	Chicken with Fresh Broccoli	4.95
2.	Chicken with Mixed Vegetables	4.95
3.	General Tso Chicken	5.25
4.	Sweet & Sour Chicken	4.95
5.	Chicken with Cashew Nuts	5.25
6.	Moo Goo Gai Pan	4.95
7.	Sweet and Sour Pork	4.95
8.	Twice Cooked Pork	4.95
9.	Yushan Chai Tai	4.95
10.	Beef with Fresh Broccoli	5.50
11.	Beef with Yushan Sauce	5.50
12.	House Special Beef	5.50
13.	Beef w. Green Peppers & Onion	5.50
14.	Shrimp with Cashew Nuts	5.50
15.	Triple Delight	5.50
16.	Tung-Ting Shrimp	5.50
17.	Baby Shrimp with Vegetables	5.50
18.	Chicken & Shrimp Combo	5.50
19.	Double Delicacy	5.50
20.	Hunan Trio	5.50
21.	Broccoli with Yushan Sauce	4.95
22.	Buddhist Delight	4.95

HOT & SPICY
 Absolutely NO Substitution Allowed

Business Hours:
 MON. - THURS. : 11:30AM - 10:00PM
 FRI. : 11:30PM - 11:00PM
 SAT. : 12:00NOON - 11:00PM
 SUN. : 2:00PM - 10:00PM

Sichuan House



1900 Murray Avenue
 (Squirrel Hill)
 Pittsburgh, Pa 15217

(412)422-2700

FREE DELIVERY

DELIVERY HOURS:
~~Lunch~~ Mon. - Fri.: ~~11:30AM~~ - ~~2:00PM~~
 Dinner: Sat. - Sun.: 5:00PM - 10:00PM
 (Available Now)
 (2 Mile Radius)
 (\$15.00 Minimum Purchase)

APPETIZERS		
Egg Roll (1)	1.50	
Spring Roll (1)	1.50	
Vegetarian Roll (1)	1.50	
Swamp Toast (4)	3.95	
Farfall Shrimp (4)	4.50	
Barbecued Spare Ribs (6)	5.95	
26 Hacked Chicken in Spicy Sauce	4.95	
Steamed or Fried Dumplings (6)	4.50	
26 Dumplings with Hot Spicy Sauce	3.75	
Fried Wonton (8)	2.95	
Marinated Beef (4)	6.95	
Dynasty Platter (for 2)	10.50	
<i>Spring Roll, Shrimp Toast, Marinated Beef, Bar-B-Q Spare Ribs and Fried Dumpling</i>		
26 Cold Noodles w/ Spicy Sesame Sauce	4.50	
SOUPS		
26 Hot and Sour Soup	1.50	3.00
Bean Curd and Vegetable Soup	3.50	
Wonton Soup	1.50	3.00
Velvet Corn Soup with Chicken	1.50	3.00
Seafood Soup (for 2)	4.95	
POULTRY		
201 Chicken with Mixed Vegetable	7.95	
202 26 Sichuan Chicken	7.95	
203 26 Kung Po Chicken	7.95	
204 Chicken with Broccoli	7.95	
205 Chicken & Shrimp Combo	8.95	
206 Chicken with Cashew Nuts	7.95	
207 Sichuan Crispy Duck (Half)	9.95	
208 Plum Duck (Half)	9.95	
209 Moo Goo Gai Pan	7.95	
210 Moo Shu Chicken (w/ 4 Crepes)	7.95	
211 26 Sesame Chicken	7.95	
212 26 Chicken with Eggplant	7.95	
213 Lemon Chicken	8.95	
214 26 Chicken with Garlic Sauce	7.95	
215 Sweet and Sour Chicken	7.95	
216 Rainbow Chicken	7.95	
26 HOT & SPICY		

CHEF'S SUGGESTIONS		
101 Lover's Prawns	12.95	
<i>Two succulent prawns are lightly coated with a special glaze and sauteed to perfection in a thin-light and delicious sauce. Green onions are sprinkled on top to enhance the flavor.</i>		
102 26 Hunan Crispy Fish	9.95	
<i>Fried fillets of hot and spicy fresh fish are sauteed on a bed of snow peas, carrots, baby corn and straw mushrooms in an exciting dark sauce.</i>		
103 26 Sichuan Bean Curd	8.95	
<i>Fresh silken bean curd sauteed with slices of chicken breasts in a spicy black bean sauce & then simmered to perfection in a clay pot.</i>		
104 Honey Chicken	9.95	
<i>This dish is pungent yet subtle with an underlying hint of honey, mildly flavored without masking the primary good taste of chicken. Served with a sprinkling of crunchy sesame seeds.</i>		
105 26 Beef Orange	10.95	
<i>Tender slices of prime beef steak in a butter are deep fried to a perfect crispness & quickly sauteed with a spicy & tangy sauce flavored with a touch of Mandarin orange peel.</i>		
106 Home Style Chicken	9.95	
<i>Slices of marinated succulent chicken breasts are stir fried with string beans & strips of ginger in a lightly seasoned brown sauce. This dish captures the essence of Chinese home cooking at its best.</i>		
107 Peking Duck (Wt. 24.00) (Ht. 12.00)		
<i>The well-seasoned marinade permeates and flavors the meat to make this crispy delicacy a mouth watering favorite dish. Served with warm crepes, slices of onions & hoisin sauce.</i>		
108 Confucious Favorite	10.95	
<i>The soft velvety marinated chicken plays precociously against the silken texture of perfectly braised succulent jumbo shrimps in a delicate white sauce with mixed vegetables. The broccoli surrounding the dish offers a refreshing crunch & light note to the entire dish.</i>		
109 Royal Steak Kew	12.95	
<i>Chunks of jute mignon in a lightly seasoned marinade sauteed with red bell peppers, snow peas, baby corn & fresh mushrooms in our chef's special oyster sauce.</i>		
110 26 Hunan Crispy Chicken	9.95	
<i>Breaded strips of chicken breasts are deep fried to a perfect crispness and then quickly sauteed with fresh vegetables in our special tangy and distinctive dark sauce.</i>		
111 Crystal Prawns	12.95	
<i>Succulent prawns are lightly coated with a special glaze and sauteed to perfection in a thin-light and delicious sauce. Green onions are sprinkled on top to enhance the flavor.</i>		
112 26 General Tso's Chicken	9.95	
<i>Succulent chunks of chicken in a butter are deep fried to a golden crispness and sauteed in our chef's special tangy and slightly sweet sauce. It is well-known and a very popular dish of the Sichuan cuisine.</i>		
113 26 Imperial Chicken	9.95	
<i>This dish boasts of an unusual pungent red bean sauce. Stir fried with chicken and mixed vegetables, it is one of the most consistently popular dish in China.</i>		
114 Fish Fillets in Two Sauces	10.95	
<i>Fresh fillets are lightly coated with a highly seasoned fishy batter and deep fried for crispness. Equally divided portions are then topped with a refreshing lemon sauce and tangy sweet and sour sauce.</i>		
115 Chicken Casserole	9.95	
<i>Slices of succulent chicken breast & vegetables are fried in a mild sauce. A clay pot is then used to complete the cooking process to further enhance and seal in the flavor.</i>		
116 Crispy Shrimp with Honey Walnuts	12.95	
<i>Shrimps are marinated with scallions, ginger & rice wine resulting in a wonderfully subtle flavor. Breaded & deep fried to a golden brown, it is served in honey walnuts for added flavor & crunch.</i>		
117 Vegetarian Delight	8.95	
<i>A delightful creation of two vegetable presentations. Tasty seasonal greens in a mild white sauce & bean curd in our chef's dark sauce.</i>		
118 Mandarin Chicken	9.95	
<i>Breaded strips of chicken breasts are deep fried to a golden brown & sauteed in broccoli & Spanish onions in a thin & lightly flavored glaze like brown sauce resulting in a very appealing mild dish.</i>		
119 General Tso's Double Delight	12.95	
<i>Our famous General Tso sauce is used lavishly on fresh plump chicken topped with succulent & luscious jumbo shrimps topped with scallops. Steamed jade green broccoli serves as a colorful & tasty portion.</i>		

MEDLEY SPECIALS		
120. Three Seas	13.95	
<i>A fabulous dish for seafood lovers, combining the finest of shrimps, scallops & lobster in a subtly flavored white sauce with crisp vegetables.</i>		
121. Sizzling Scallops & Beef	10.95	
<i>Succulent scallops & tender beef are cooked in sweet soybean & served in a sizzling platter with pungent scallions & robust flavored mushrooms to further display its aroma & flavor. The result is a taste of the pure freshness of just cooked food.</i>		
122. 26 Chicken & Beef Hunan	9.95	
<i>A pungent & spicy dish created by combining baby marinated beef & chicken w/ Chinese vegetables in a special dark sauce of distinctive taste.</i>		
123. Happy Family	13.95	
<i>This appetizing combination of beef, chicken, scallops, jumbo shrimps & lobster with Chinese veg. is sure to delight everybody in the family.</i>		
124. Seafood Sizzling Rice	12.95	
<i>Excellent combination of shrimp, lobster, chicken breasts, scallops, mixed vegetables & crisp rice sauteed in a delicious white sauce & served in a sizzling platter to enhance & seal in the natural juiciness of its ingredients.</i>		
125. Emperor's Gift	12.95	
<i>A doubly delicious treat of chicken breasts with mixed vegetables in red bean sauce & jumbo shrimps in a delicious dark sauce flavored with ginger & scallions.</i>		
126. 26 Shrimps & Scallops Deluxe	10.95	
<i>This dish excels not only in taste & appearance but in texture as well. Silken smoothness of scallops & succulent prawns in perfect contrast w/ crunchy snow peas & onions in rich dark sauce. Fresh mushrooms & baby corn complete the marriage of flavors.</i>		
127. Felicity and Prosperity	13.95	
<i>A dish to please the pickiest of palate. A conical of butter & lettuce between chicken & beef in a sweet dark sauce and sautés w/ vegetables in a mild white sauce.</i>		
128. 26 Sichuan Three Flavor	12.95	
<i>Tender chicken breasts, sliced scallops & succulent jumbo shrimps offer the perfect combination for our chef's specially created Sichuan sauce. Chinese vegetables add a crunchy touch.</i>		
129. Chicken & Shrimp Imperial	12.95	
<i>The key medium for this dish is its delicious mildly flavored marinade that braids perfectly w/ lobster meat, jumbo shrimps & chicken breasts. It is then lightly sauteed w/ seasonal vegetables in our chef's white sauce in high heat to seal in the flavor.</i>		
130. Double Happiness	13.95	
<i>Two outstanding dishes presented w/ fresh juice as a partition. Slices of succulent chicken breasts sauteed in Chinese eggplant in a lightly flavored white sauce & breaded crispy jumbo shrimps sauteed with our chef's special sauce.</i>		
131. 26 Sichuan's Girls Nest	12.95	
<i>A gathering of succulent chicken, fresh jumbo shrimps & lobster scallops in a hot basket made of hand-cut potatoes. Garnish fresh vegetables are a colorful & tasty addition.</i>		



SICHUAN HOUSE

1900 Murray Ave
Pittsburgh, PA 15217
(412)422-2700

EARLY BIRD SPECIAL

at Squirrel Hill

Daily Between 3:00 PM - 6:00PM

ONLY \$7.50

Served with a choice of Soup (Wonton, Velvet Corn w/ Chicken or Hot & Sour Soup)
and Egg Roll or Spring Roll and Steamed or Fried Rice

- | | |
|---------------------------------|------------------------------------|
| 1. Chicken with Fresh Broccoli | 12. House Special Beef |
| 2. Chicken with Mixed Vegetable | 13. Beef with Green Pepper & Onion |
| 3. 🐉 General Tso's Chicken | 14. Shrimp with Cashew Nuts |
| 4. Sweet & Sour Chicken | 15. 🐉 Triple Delight |
| 5. Chicken with Cashew Nuts | 16. Tung-Ting-Shrimp |
| 6. Moo Goo Gai Pan | 17. Baby Shrimp with Vegetables |
| 7. Sweet & Sour Pork | 18. Chicken & Shrimp Combo |
| 8. 🐉 Twice Cooked Pork | 19. Double Delicacy |
| 9. 🐉 Yushan Chai Tai | 20. 🐉 Hunan Trio |
| 10. Beef with Fresh Broccoli | 21. 🐉 Broccoli with Yushan Sauce |
| 11. 🐉 Beef with Yushan Sauce | 22. Buddhist Delight |

🐉 Hot and Spicy
Absolutely NO Substitution Allowed

Gourmet Salads

Served w/ our homemade apple ginger dressing

Avocado Grapefruit \$5.50
fresh cut avocado, half grapefruit, almond chips

Green \$3.50

Seaweed Cucumber \$5.00
cucumber, marinated seaweed, imitation crabmeat

Soy & Chai \$6.00
98% fat free turkey, soy cheese, cucumber, green peppers, chopped walnuts

Seafood \$7.50
jumbo shrimp, imitation crabmeat, marinated seaweed

Tofu Sesame \$5.00
marinated tofu, toasted sesame seeds

Pineapple Shrimp \$6.50
fresh cut pineapple, jumbo shrimp, chopped walnuts

Wraps

Your choice of wheat or garlic herb wraps

Served w/ our homemade garlic mustard dressing

California \$5.75
imitation crabmeat, avocado, cucumber, wassabi hummus, spring mix, cavabi, sesame

Eggwhite \$4.95
eggs/eggwhite, carrot, celery, apple, green pepper, tomato, soy cheese, spring mix

Grilled Eggplant \$5.25
grilled sliced eggplants, sweet onion, tomatoes, green pepper, soy cheese, homemade soy mayo, spring mix

Mushroom Omelette Wrap \$5.50
choice of salami, pepper, or portabella mushrooms, eggs/eggwhite, garlic, sweet onion, soy cheese, spring mix

Philadelphia \$6.75
smoked salmon, homemade soy mayo, cucumber, spring mix, cavabi, sesame

Soy Wrap \$5.25
soy chicken or beef, wasabi hummus, cucumber, avocado, spring mix, sesame, carrot

Spicy Tuna \$5.75
solid white albacore tuna, spicy hummus, fresh peach or apple slices, spring mix, cavabi, sesame

Turkey Avocado \$6.50
98% fat free turkey, avocado, homemade soy mayo, cucumber, spring mix

Toast On \$3.95
Multi-Grain, Whole Wheat, Russian Black, or Oatmeal (extra \$.50)

Artichoke & Tomato \$3.95
ginger hummus, center cut tomato, artichoke hearts, soy cheese

Balls Burger \$6.95
grilled portabella mushrooms, sweet onion, tomatoes, soy cheese, spring mix

Elvis Special \$2.75
peanut butter w/ fresh bananas

Grilled Cheese \$3.50
melted soy cheese on toast w/ a side salad

Grilled Eggplant \$5.00
grilled eggplant, sweet onion, tomatoes, green pepper, homemade soy mayo, soy cheese, spring mix

Honey Nut \$2.75
fresh bananas, toasted almond chips, honey

Spicy Tuna \$5.50
solid white albacore tuna, spicy hummus, black olives, fresh peach slices, spring mix

T 'n' A \$3.95
center cut tomato, fresh avocado, soy cheese

Turkey Avocado \$6.50
98% fat free turkey, avocado, homemade soy mayo, cucumber, spring mix

Eggwhite Omelette \$4.50
eggs/eggwhite, carrot, green pepper, celery, tomato, apple, soy cheese

Mushroom Omelette \$5.50
your choice of shiitake, oyster, or portabella mushrooms, eggs/eggwhite, garlic, sweet onion, soy cheese, spring mix

Nova \$6.50
smoked salmon, homemade soy mayo, capers, sweet onion, soy cheese, spring mix

Chef's Specials

Seasonal Fruit Salad \$3.25

Steamed Buns 3/\$4.00

Mushroom Miso Soup \$4.50
comes w/ a side salad, soy cheese on toast

Buckwheat / Udon noodle Soup \$4.50
Soy Sesame or Miso Scallion Bean, comes w/ imitation crabmeat, seaweed, tofu, egg

Lobster Pinanui Salad \$8.95
lobster meat, pine nuts

Scallion Tuna Sandwich \$5.75
tuna salad w/ soy mayo, celery, tomatoes, scallions, soy cheese, spring mix on your choice of daily bread

Mr. Bean \$4.25
'grandmum's recipe' baked soy bean's w/ tomato, basil, served w/ soy cheese on toast, & a side salad

Turkey Pesto Sandwich \$5.50
98% fat free turkey, homemade sun-dried tomato pesto, black olives, tomatoes, soy cheese, spring mix on your choice of daily bread or wrap

Anytime Bites

Pan Fried / Steamed Dumplings 6/\$4.00

mushroom veggie, beef & veggie, spicy beef, & shrimp shumai

Bowl of Edamame \$2.00

Vanilla Oatmeal w/ Honey Soy Milk \$2.00

Sweets

Soy Ice Cream (cone or cup) \$2.25

Almond / Buttery Cookies 2/\$1.00

Soy Bean / Sunflower Crunch 2/\$1.00

Pineapple / Papaya Cakes 3/\$1.00

Homemade Soy Dots

Bite size oval dots that taste like

Belgian waffles. \$2.50
15 pcs for

\$3.25
30 pcs for
Chocolate, Vanilla & Green Tea Flavor



Healthy. Good. Food.

Soy Cafe 821 North 2nd Street
Phone 215.922.1003

Monday to Friday 9am - 9pm
Saturday 11am - 8pm

Eat in. Take out.
Happy people & pets welcome.

Free Wireless Internet,
PC & Mac friendly.

Soy Smoothies Made fresh to order & blended with our own homemade soy milk!

Betty Boop	\$ 3.75
strawberries, bananas, soy milk, tofu, honey	
Bugs Bunny	\$ 3.75
fresh squeezed carrot juice, tofu, soy milk, honey	
Cookie Monster	\$ 3.95
almond cookies, oatmeal, vanilla, soy milk, honey	
Cocoaberry	\$ 3.95
coconut, bananas, raspberries, oatmeal, soy milk, honey	
Fruiti-licious	\$ 3.95
orange, peach, mango juice, soy milk, honey	
Funky Monkey	\$ 3.75
bananas, peanut butter, oatmeal, soy milk, honey	
Green Tea Soy	\$ 3.75
freshly ground green tea, tofu, soy milk, honey	
Hello Sunshine	\$ 3.95
pineapple, mango, banana, soy milk, honey	
Kickin' Kiwi	\$ 3.85
blue, peach, cinnamon, tofu, soy milk, honey	
Lychee & Blueberry	\$ 3.75
lychee, blueberries, tofu, soy milk, honey	
Mango Mocha	\$ 3.75
mango, mango juice, banana, soy milk, honey	
Milk Vanilla	\$ 3.75
peach, banana, vanilla, soy milk, honey	
Papaya Pops	\$ 3.75
papaya, tofu, soy milk, honey	
Pink Panther	\$ 3.75
strawberries, raspberries, tofu, soy milk, honey	
Shrek	\$ 3.75
blueberries, kiwi, tofu, soy milk, honey	
Snow Soy	\$ 3.75
orange, vanilla, cinnamon, soy milk, honey	

Strawberry Twist	\$ 3.75
peach, strawberries, ginger, soy milk, honey	
Tropical Tango	\$ 3.95
pineapple, banana, coconut milk, tofu, soy milk, honey	
Witches Brew	\$ 3.75
black sesame, tofu, soy milk, honey	
Zen Peach	\$ 3.75
peach, raspberries, tofu, soy milk, honey	
* Add a boost of protein or ginseng for \$.50	
Honey can be substituted w/ maple syrup or your choice of artificial sweeteners	
Homemade Soy Milk	
Can be served hot or cold \$1.50	
(Add your favorite fresh fruit juice for \$.50)	
Soy Special Drinks	
Soy Chai	\$2.75
Hot Apple Cinnamon Soy	\$2.75
Cocoa Mint Soy	\$2.75
Fresh Ginger Soy	\$2.75
Black Sesame Soy	\$2.50
Green Tea Soy	\$2.50
Oatmeal / Horlick Soy	\$2.60
Fresh Squeezed Fruit / Veggie Juice	
mix n match up to 3 fruit juices \$3.50	
each additional juice \$.50	
(some fruits are seasonal)	

Coffee & Espresso	
We use only the finest Fair Trade Organic Coffee from around the world!	
House Coffee	sm \$1.25 lg \$1.65
Decaf House	sm \$1.40 lg \$1.85
Espresso	es. \$2.00 d. \$3.00
Soy Latte	\$2.75
Soy Cappuccino	\$2.75
Cafe Au Lait	\$2.25
Cafe Americano	\$2.25
*add vanilla or hazelnut flavors for \$.50	
*all coffee drinks are priced as hot drinks, & can be made as iced drinks for an additional \$.50	
Hot Coffee Drinks	
Green Tea Coffee	\$2.50
ground green tea, coffee, your choice of steamed milk & half or soy milk, honey	
Peppermint Patty	\$3.50
shot of espresso, peppermint, soy milk, honey	
Blended Coffee Drinks	
*Espresso Mocha	
shot of espresso, 2 scoops of soy ice cream, soy milk, honey	
Latte Latte	\$3.25
shot of espresso, soy milk, honey	
Vanilla Java	\$3.75
shot of espresso, vanilla, cinnamon, soy milk, honey	
Mocha cha-cha	\$3.50
shot of espresso, cocoa, soy milk, honey	
Hazel-nutty	\$3.50
shot of espresso, hazelnut, soy milk, honey	
*Dry Served Cold	

A Cup Of Tea	
All of our finest tea leaves are from South Asia!	
Green Tea w/ roasted rice	\$1.25
Oolong Tea	\$1.25
Jasmine Tea	\$1.25
Whole Jasmine Flower Tea	\$5.50
Tea Party	
Served w/ teapot or a Large *to go* Cup	
Green Tea Ginseng & Honey	\$2.00
Green Tea Fresh Ginger & Honey	\$2.25
Green Tea Fresh Lemon & Honey	\$2.25
Fresh Lemon Ginger & Honey	\$2.25
Cinnamon Green Tea & Honey	\$2.00
Fresh Citrus Tea	\$2.25



Kid's Korner

Crunchy	Chow Noodle	\$3.95
Zany	Shrimp Fry	\$4.95
Power	Pork Chop	\$3.95
Happy	Hot Dog	\$2.95
Wild	Wing Wings	\$3.95
Funny	Chicken Fingers	\$3.95
Radical	Waffle Fry	\$3.95
Crazy	Chicken Breast	\$3.95
Dynamo	Diamond Steak	\$4.95
Mighty	Meatball with Spaghetti	\$2.95
Hungry	Hamburger	\$2.95

Each Entree Includes
(Italian Bread and two side dishes)
Choice (1) Salad, Cakes, Applesauce, or Soup
Choice (1) Bread, Spaghetti, Vegetable, or Potato Chips

Golf Packages



For accommodations and tee times call:
 Sherwood Motel 1-800-626-5802
 Canyon Motel 1-800-255-2718

the

STEAK

Since 1957

HOUSE

FAMILY DINING

Located at
 29 Main Street
 in the heart of
 Wellsboro, Pa.

Friendly Atmosphere
 Casual Dress

Reservations
 Suggested

717-724-9092







Prices subject to change
 8/1/95

Appetizers		
Steak House Shrimp Cocktail	\$4.95	
Chicken Tenders	\$2.95	Fried Clam Strips \$2.95
Wing Dings	\$2.95	Fried Oysters \$4.95
Breaded Zucchini	\$1.95	Garden Shrimp \$6.50
Mozzarella Bites	\$1.50	Scallops Marinated \$7.95
Jalapeno Poppers	\$3.50	Onion Rings \$1.95
Soy of the Day- Cup \$1.25- Bowl \$1.75		
Chef's Salads		
Served as a meal with soup and Italian bread		
Seared or Broiled Chicken - served over salad greens with walnut, grapes, and celery. Come with Pappardelle Pasta	\$6.25	
Marinated Beef - Traditional chef with blue cheese crumbles and choice of dressing	\$6.25	
Tuna Salad - seasoned ground beef, tomato chips, sweet cream, salsa, special chicken dressing, and ripe olives on a bed of lettuce. House dressing marinade	\$6.25	
Sandwiches		
Beef House Burger - a 6 oz. beef burger on a roll	\$2.25	
Hot Turkey - served on white bread with gravy	\$2.25	
Hot Beef - on toast with gravy	\$2.25	
Haddock - prepared broiled as fired on a roll	\$3.25	
Chicken Breast - prepared broiled as fired on a roll	\$3.25	
Open-faced Sandwich - with mushroom gravy on toast points	\$4.95	
Desserts		
Home Made Pie	\$1.50	
Old Fashioned Bread Pudding	\$1.25	
Pie with Ice Cream	\$2.50	
Strawberry Shortcake	\$2.25	
Shortcake	\$3.50	
Extravaganza Cheesecake (plated)	\$1.95	
Cheesecake with Strawberries	\$2.50	
Ice Cream Parfait	\$3.50	
Ice Cream	\$1.50	
Ice Cream Sundae	\$1.95	
Ice Cream Pie	\$2.25	
Chocolate Walnut Ice Cream Roll	\$2.25	

Steaks • Beef • Pork • Lamb		
All beefsteak steaks except the Black Diamond are Western choice beef and are by one chuck daily. Add sautéed mushrooms - \$1.50		
Porterhouse	\$12.95	
An impressive meal for the hearty appetite - 20 oz. with a bone		
Black Diamond	\$10.50	
Marinated with a robust garlic flavor and cut to 8 oz.		
Filet Mignon	Petite \$12.95 King \$16.50	
Extremely tender and juicy, so thick we must butterfly meat-well and well done requests		
Petite - 7 oz. for the calorie conscious who deserve the best		
King Size - 10 oz. awesome steak		
Entomolo	\$12.95	
This juicy grilled version of prime rib is an 11 oz. steak cut from the eye of the rib		
New York Strip	Petite \$9.95 King \$14.25	
Our naturally aged strip steak comes in two sizes to accommodate both sizes of appetite. The petite is 8 oz. and the king a whopping 15 oz. Because of it's thickness, the king cut can only be cooked rare to medium.		
Chopped Steak with Mushroom Gravy	\$6.95	
A half pound of lean ground steak broiled to order		
Meat - Chop	\$2.55	
Seasoned chopped steak on a bed of lettuce and nachos, topped with cheese, salsa, tomatoes, sour cream, and ripe olives		
Pork Chops	\$7.95	
Two broiled center cut chops		
New Zealand Lamb Steak	\$9.95	
Broasted with garlic, this eye of loin has a wonderful flavor. We reserve and this steak be prepared medium rare.		
Each Extra Includes (packet of Italian bread and two side dishes)		
Choose (1) Salad, Celery, Applesauce, or Soup		
Choose (1) Potato, Spaghetti, or Vegetable		

Chicken and Turkey		
Chicken Tenders	\$6.95	
Wing Dings and Blue Cheese	\$6.95	
Roast Turkey, Stuffing and Gravy	\$7.50	
Broiled Chicken Breast with Mushroom Gravy	\$7.95	
Mediterranean Chicken - mozzarella cheese, onion, and ripe olives	\$8.95	
From The Sea		
Choose from the following either lightly broasted and deep fried or broiled in butter and wine sauce		
Sea Scallops	Shrimp \$10.50	Broasted Haddock \$8.95
Oysters - Extra Select, lightly broasted and deep fried	\$7.95	
Clam Strips - A crunchy treat, broasted and deep fried	\$7.95	
Lobster Tail - A delicacy from the waters of South Africa broiled and served with drawn butter	\$18.95	
Combination Platters		
no substitutions		
Sampler - A sample of all our finest seafood	\$12.95	
Islander - New Zealand lamb steak and broiled shrimp	\$16.95	
Best of Both Worlds - Delicacies and broiled sea scallops	\$17.95	
Sizzling Sea - Broiled shrimp and chicken breast & mushroom gravy	\$13.95	
Surf and Turf - Your choice of steak with lobster tail	\$26.95	
Devil's Delight - Black Diamond steak and broiled shrimp	\$16.95	
Ship to Shore - Fried fillet of chicken and haddock	\$11.95	
Fisherman's Platter - broiled codfish, lobster, & shrimp cocktail	\$29.95	
Combo - Broiled haddock with chicken breast & mushroom gravy	\$12.95	
Pastas		
A generous portion of spaghetti with one of the following toppings Served with tossed salad and Italian bread		
Veal Parmesan	\$6.95	
Chicken Parmesan	\$6.95	
Italian Meatballs with Tomato Sauce	\$6.50	
Garlic Broasted Shrimp - prepared in a cream sauce	\$10.95	
Seafood Marsala - broiled with a creamy Marsala wine sauce	\$10.95	
Zucchini Parmesan - A great vegetarian dish	\$6.95	

Monday thru Saturday
5 P.M. to 9 P.M.

A wide variety of beer, wine and
your favorite cocktails

All menu items available for
takeout



DECEMBER 2002

1542 WALNUT STREET
PHILADELPHIA, PA 19102
PHONE 215-545-2666
FAX 215-546-9106

from susanna

Dear Friends,

2002 has been a very important year for us. Despite challenging economic conditions, we have made significant improvements at our restaurant. Chef Patrick Feury, General Manager Ken Johnston and Wok Sous Chef Joe Zhou all joined us last year. This year we added fresh talent with Pastry Chef Marie Siccher, Assistant Manager Hans Eggstein and Sous Chef Ann Coll. Marie joined us with five years of experience at The Rip-Cardoni; Hans and Ann both came with many years of experience at a 5 Star restaurant. These strong additions have helped us to achieve greater heights in both food and service.

In August, E-Shin and I took a trip to China with the Philadelphia Trade Commission. It was my first time back there since my family left in 1949. I was overwhelmed to see how much China has changed. Shanghai was busy and exciting, rapidly booming into an international metropolis. Having my roots in northern China, Beijing felt more like home to me. I felt comfortable immediately, but was surprised when we were caught in traffic jams everywhere we went.

While I was there, I had the most sumptuous Peking duck at Quandtje Roast Duck Restaurant. The ducks were roasted in a huge brick oven over an open fire, the same way an Italian restaurant would make their famous pizzas. The restaurant opened in 1894 and my duck was numbered 101497351. I also visited Lo Bin Dumpling House, a family business which opened in 1879 and has been successful for five generations now. It amazed me to see how both restaurants maintained to be the best at what they do for over 150 years now. Finally, I was very excited when I found out that one of the preserved treasures of China is my father's birthplace. I am very happy I went back and I know I will return again someday.

In the meantime, there is much to look forward to here in Philadelphia. The end of summer always marks a new beginning for me. I believe that this is going to be another exciting year for us. The season is filled with happiness and love. With the passing of Thanksgiving and the coming of the holidays and Valentine's day, it will surely be one great celebration after another. We hope that you will share some of these special occasions with us!

We wish you a happy holiday season and a very Happy New Year!

Warm Wishes,

Susanna Foo

CELEBRATE NEW YEAR'S EVE 2003

New Year's Eve Grand Celebration Menu

- ①
Citrus Cured Wild Salmon with Osetra Caviar
②
Napoleon of Diver Scallop, Pear and Shrimp
③
Butternut Squash Soup with Canadian Lobster
④
Seared Black Sea Bass
with Ragout of Oysters, Mussels and Clams
⑤
Peking Duck Breast, Royal Trumpet Mushrooms,
Artichokes and Fresh Water Chestnuts
⑥
Choice of:
Grilled Baby Rack of Lamb or New York Strip Steak
⑦
Assorted Dessert Fantasy from our Pastry Chef

\$85.00 per person in the Main Dining Room
\$95.00 per person in the Second Floor Dining Room

We will serve our regular a la carte menu for the early seating in both our main and second floor dining rooms. The New Year's Eve Grand Dinner will begin at 9:15 pm for our last seating. A dance floor will be set up on the second floor with a crystal disco ball and Silversound DJ Guetano playing your favorite tunes throughout the evening. Our main dining room will have a more romantic ambience as guests relax and enjoy a candlelight dinner with harpist Regina Traini playing live soft music in the background.

Best Lunch Bargain In Town

Enjoy a three-course meal and choose from a wide selection of dim sum, soups and salads, entrees and desserts for \$24.95. So come join us and treat yourself to a good lunch for a great price!

Empress Den / Chef's Table

Collaborate with our chef for a special menu and dine in our elegant Empress Den. The room is designed with flowing curtains, intricate grillwork, custom-made wood posts and a line of glowing lanterns. The room can accommodate a maximum of 14 guests and is \$85.00 and higher.

Catered Affairs / Banquets

Our second floor offers a special atmosphere for corporate meetings, weddings, birthdays, bar/bat mitzvahs, anniversaries and many other private parties of up to 130 people. The floor can be divided into three rooms:

- Jade Room seats 22 people
Princess Cheng/Red Lantern seats 50 people
Orchid Room seats 30 people

A variety of menus can be tailored for your special lunch and dinner affairs. Please feel free to contact Pierre Angeli Doe at 215-545-8907 for more information and availability.

Four Bells Twice is Nice

Earlier this year Susanna Foo was proud to become a two time recipient of *Philadelphia Inquirer* restaurant critic Craig LaBan's highest rating of four bells. This rating is "a rare distinction given to those that stand apart, setting standards for the region." LaBan describes the cuisine as "exquisite, sophisticated and creative, with gorgeous presentations polished down to the finest detail." Susanna Foo Chinese Cuisine remains an experience that, "when you're there, you're just swept away."



1512 Walnut Street
Philadelphia, PA 19102
215.545.2666

CELEBRATE CHINESE NEW YEAR

Year of the Ram

According to Chinese beliefs, those born in the year of the Ram tend to be gentle, kind and compassionate about what they do. They make good friends and partners, and enjoy many long and fulfilling relationships. They are unselfish and creative, and are often found in careers that revolve around the arts and social work.

New Year's Eve Dinner

Come and join us to kick off the Chinese New Year with the \$65.00 per person Special New Year Banquet on January 31, 2003 at 6:00 PM with a free Appetizer and Loin Dance.

Banquet of the month

The special menu will also run alongside our regular a la carte menu from February 1 - 28, 2003

Cooking Class

Cooking with Chef Patrick and Pastry Chef Maria Monday, February 10, 2003 6:00 pm \$125.00 tax and gratuity included Includes wine, hors d'oeuvres and a four-course dinner	Cooking at Home with Susanna Monday, February 24, 2003 12:00 noon Maximum of 12 guests Wine and lunch will be served
---	--



CHINESE NEW YEAR BANQUET

Seared Big Eye Tuna with
Mango Sweet Rice and Reduced Soy Glaze
Baby Asparagus

Diver Scallop, Prawn and Pear Napoleon
With Taro Pancake
Truffle Sauce

Slowly Roasted Wild King Salmon
with Turmeric Lemongrass Sauce
Wild Mushrooms and Chinese Baby Cabbage

Wok Sautéed Mongolian Lamb Loin
Rice Noodle Souffle and Spicy Leek Sauce

Chocolate Fantasy with Azuki Bean Pastry

\$65.00 per person
Plus tax and gratuity

perfect holiday presents

Gift Certificate

A Susanna Foo Chinese Cuisine gift certificate is the perfect present to give to friends, business associates and loved ones for any occasion. When you give a Susanna Foo gift certificate, you are giving a gift of an excellent dining experience.

Cookbook

The Susanna Foo Chinese Cuisine Cookbook is now available in paperback for \$20.00. The hardcover version sold over 90,000 copies and was the recipient of the 1996 James Beard Cookbook Award. Susanna is currently working on her second book. It will hopefully be out by 2004.

coming soon

Valentine's Day

February 14, 2003, Friday

It will surely be a memorable evening for you and your loved one here at Susanna Foo Chinese Cuisine. Enjoy a romantic six-course candlelight dinner with live soft jazz. For \$75.00 per person, our menu will feature delicacies such as oysters, passion fruit and chocolates. Please call early for reservations.

The Book and The Cook Festival

March 20, 2003, Thursday

Susanna teams up with good friend Martin Yan, famous host of "Yan Can Cook", for a special dinner. Martin Yan is an internationally renowned TV personality, a master chef, and author of 10 best-selling cookbooks.

March 14 & 15, 2003, Friday & Sunday

Susanna will be joined by the Executive Chef of The Grand Hotel in Taipei, Chef Lin. He has served in many presidential dinners and was featured in the movie "Eat, Drink, Man, Woman", which was nominated for Best Foreign Film at the 1994 Academy Awards. He is one of the most talented chefs in Taiwan.



DECEMBER 2002

1512 WALNUT STREET PHONE: 215-545-2606
PHILADELPHIA, PA 19102 FAX: 215-546-9106

from susanna

Dear Friends,

2002 has been a very important year for us. Despite challenging economic conditions, we have made significant improvements at our restaurant. Chef Patrick Feury, General Manager Ken Johnson and Wok Sous Chef Joe Zhou all joined us last year. This year we added fresh talent with Pastry Chef Marie Stecher, Assistant Manager Hans Eggstein and Sous Chef Ann Coll. Marie joined us with five years of experience at The Ritz-Carlton; Hans and Ann both came with many years of experience at a 5 Star restaurant. These strong additions have helped us to achieve greater heights in both food and service.

In August, E-Shin and I took a trip to China with the Philadelphia Trade Commission. It was my first time back there since my family left in 1949. I was overwhelmed to see how much China has changed. Shanghai was busy and exciting, rapidly booming into an international metropolis. Having my roots in northern China, Beijing felt more like home to me. I felt comfortable immediately, but was surprised when we were caught in traffic jams everywhere we went.

While I was there, I had the most sumptuous Peking duck at Quandt's Roast Duck Restaurant. The ducks were roasted in a huge brick oven over an open fire, the same way an Italian restaurant would make their famous pizzas. The restaurant opened in 1864 and my duck was numbered 101497391. I also visited Lo Bin Dumpling House, a family business which opened in 1829 and has been successful for five generations now. It amazed me to see how both restaurants maintained to be the best at what they do for over 150 years now. Finally, I was very excited when I found out that one of the preserved treasures of China is my father's birthplace. I am very happy I went back and I know I will return again someday.

In the meantime, there is much to look forward to here in Philadelphia. The end of summer always marks a new beginning for me. I believe that this is going to be another exciting year for us. The season is filled with happiness and love. With the passing of Thanksgiving and the coming of the holidays and Valentine's day, it will surely be our great celebration after another. We hope that you will share some of these special occasions with us!

We wish you a happy holiday season and a very Happy New Year!

Warm Wishes,

Susanna Foo

CELEBRATE NEW YEAR'S EVE 2003

New Year's Eve Grand Celebration Menu

- ①
Citrus Cured Wild Salmon with Ostra Caviar
①
Napoleon of Diver Scallop, Pear and Shrimp
①
Butternut Squash Soup with Canadian Lobster
①
Seared Black Sea Bass
with Ragout of Oysters, Mussels and Clams
①
Peking Duck Breast, Royal Trumpet Mushrooms,
Artichokes and Fresh Water Chestnuts
①
Choice of:
Grilled Baby Rack of Lamb or New York Strip Steak
①
Assorted Dessert Fantasy from our Pastry Chef

\$85.00 per person in the Main Dining Room
\$95.00 per person in the Second Floor Dining Room

We will serve our regular a la carte menu for the early seating in both our main and second floor dining rooms. The New Year's Eve Grand Dinner will begin at 9:15 pm for our last seating. A dance floor will be set up on the second floor with a crystal disco ball and Silversound DJ Gietano playing your favorite tunes throughout the evening. Our main dining room will have a more romantic ambience as guests relax and enjoy a candlelight dinner with harpist Regina Traini playing live soft music in the background.

Best Lunch Bargain in Town

Enjoy a three-course meal and choose from a wide selection of dim sum, soups and salads, entrees and desserts for \$24.95. So come join us and treat yourself to a good lunch for a great price!

Empress Den / Chef's Table

Collaborate with our chef for a special menu and dine in our elegant Empress Den. The room is designed with flowing curtains, intricate grillwork, custom-made wood posts and a line of glowing lanterns. The room can accommodate a maximum of 14 guests and is \$85.00 and higher.

Catered Affairs / Banquets

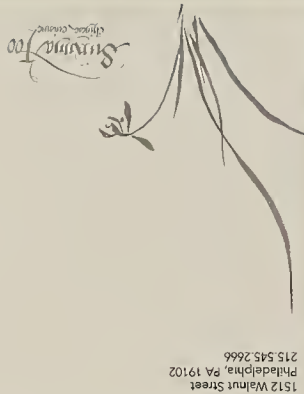
Our second floor offers a special atmosphere for corporate meetings, weddings, birthdays, bar/bat mitzvahs, anniversaries and many other private parties of up to 150 people. The floor can be divided into three rooms:

Jade Room seats 22 people
Princess Cheng/Red Lantern seats 50 people
Orchid Room seats 30 people

A variety of menus can be tailored for your special lunch and dinner affairs. Please feel free to contact Pierre Angeli Dec at 215-545-8907 for more information and availability.

Four Bells Twice in Five

Earlier this year Susanna Foo was proud to become a two time recipient of Philadelphia Inquirer restaurant critic Craig LeBaron's highest rating of four bells. This rating is "a rare distinction given to those that stand apart, setting standards for the region." LeBaron describes the cuisine as "exquisite, sophisticated and creative, with gorgeous presentations polished down to the finest detail." Susanna Foo Chinese Cuisine remains an experience that, "when you're there, you're just swept away."



CELEBRATE CHINESE NEW YEAR

Year of the Ram

According to Chinese beliefs, those born in the year of the Ram tend to be gentle, kind and compassionate about what they do. They make good friends and partners, and enjoy many long and fulfilling relationships. They are unselfish and creative, and are often found in careers that revolve around the arts and social work.

New Year's Eve Dinner
Come and join us to kick off the Chinese New Year with the \$65.00 per person Special New Year Banquet on January 31, 2003 at 6:00 PM with a free Appetizer and Loin Dance.

Banquet of the month
The special menu will also run alongside our regular a la carte menu from February 1 - 28, 2003

Cooking Class

Cooking with Chef Patrick and Pastry Chef Marie Monday, February 10, 2003 6:00 pm \$125.00 tax and gratuity included Includes wine, hors d'oeuvres and a four-course dinner	Cooking at home with Susanna Monday, February 24, 2003 12:00 noon Maximum of 12 guests Wine and lunch will be served
---	--



CHINESE NEW YEAR BANQUET

Seared Big Eye Tuna with
Mango Sweet Rice and Reduced Soy Glaze
Baby Arugula

Diver Scallop, Prawn and Pear Napoleon
With Taro Pancake
Truffle Sauce

Slowly Roasted Wild King Salmon
with Turmeric Lemongrass Sauce
Wild Mushrooms and Chinese Baby Cabbage

Wok Stuffed Mongolian Lamb Loin
Rice Noodle Souffle and Spicy Leek Sauce

Chocolate Fantasy with Azuki Bean Pastry

\$65.00 per person
Plus tax and gratuity

perfect holiday presents

Gift Certificate

A Susanna Foo Chinese Cuisine gift certificate is the perfect present to give to friends, business associates and loved ones for any occasion. When you give a Susanna Foo gift certificate, you are giving a gift of an excellent dining experience.

Cookbook

The Susanna Foo Chinese Cuisine Cookbook is now available in paperback for \$20.00. The hardcover version sold over 90,000 copies and was the recipient of the 1996 James Beard Cookbook Award. Susanna is currently working on her second book. It will hopefully be out by 2004.

coming soon

Valentine's Day

February 14, 2003, Friday

It will surely be a memorable evening for you and your loved one here at Susanna Foo Chinese Cuisine. Enjoy a romantic six-course candlelight dinner with live soft jazz. For \$75.00 per person, our menu will feature delicacies such as oysters, passion fruit and chocolates. Please call early for reservations.

The Book and The Cook Festival

March 20, 2003, Thursday

Susanna teams up with good friend Martin Yan, famous host of "Yan Can Cook", for a special dinner. Martin Yan is an internationally renowned TV personality, a master chef, and author of 10 best-selling cookbooks.

March 14 & 16, 2003, Friday & Sunday

Susanna will be joined by the Executive Chef of The Grand Hotel in Taipei, Chef Lin. He has served in many presidential dinners and was featured in the movie "Eat, Drink, Man, Woman", which was nominated for Best Foreign Film at the 1994 Academy Awards. He is one of the most talented chefs in Taiwan.



DECEMBER 2002

1512 WALNUT STREET
PHILADELPHIA, PA 19102
PHONE: 215-543-2666
FAX: 215-546-9106

from susanna

Dear Friends,

2002 has been a very important year for us. Despite challenging economic conditions, we have made significant improvements at our restaurant. Chef Patrick Fong, General Manager Ken Johnston and Wok Sous Chef Joe Zhou all joined us last year. This year we added fresh talent with Pastry Chef Marie Stecher, Assistant Manager Hans Eggstein and Sous Chef Ann Coll. Marie joined us with five years of experience at The Ritz-Carlton; Hans and Ann both came with many years of experience at a 5 Star restaurant. These strong additions have helped us to achieve greater heights in both food and service.

In August, E-Shin and I took a trip to China with the Philadelphia Trade Commission. It was my first time back there since my family left in 1949. I was overwhelmed to see how much China has changed. Shanghai was busy and exciting, rapidly booming into an international metropolis. Having my roots in northern China, Beijing felt more like home to me. I felt comfortable immediately, but was surprised when we were caught in traffic jams everywhere we went.

While I was there, I had the most sumptuous Pecking duck at Quandt's Roast Duck Restaurant. The ducks were roasted in a huge brick oven over an open fire, the same way an Italian restaurant would make their famous pizzas. The restaurant opened in 1864 and my duck was numbered 101497351. I also visited Lo Behn Dumpling House, a family business which opened in 1829 and has been successful for five generations now. It amazed me to see how both restaurants maintained to be the best at what they do for over 150 years now. Finally, I was very excited when I found out that one of the preserved treasures of China is my father's birthplace. I am very happy I went back and I know I will return again someday.

In the meantime, there is much to look forward to here in Philadelphia. The end of summer always marks a new beginning for me. I believe that this is going to be another exciting year for us. The season is filled with happiness and love. With the passing of Thanksgiving and the coming of the holidays and Valentine's day, it will surely be one great celebration after another. We hope that you will share some of these special occasions with us!

We wish you a happy holiday season and a very Happy New Year!

Warm Wishes,
Susanna Foo

CELEBRATE NEW YEAR'S EVE 2003

New Year's Eve Grand Celebration Menu

- ①
Citrus Cured Wild Salmon with Osetra Caviar
- ①
Napoleon of Diver Scallop, Pear and Shrimp
- ①
Butternut Squash Soup with Canadian Lobster
- ①
Seared Black Sea Bass
with Ragout of Oysters, Mussels and Clams
- ①
Peking Duck Breast, Royal Truffle Mushrooms,
Artichokes and Fresh Water Chestnuts
- ①
Choice of:
Grilled Baby Rack of Lamb or New York Strip Steak
- ①
Assorted Dessert Fantasy from our Pastry Chef

\$85.00 per person in the Main Dining Room
\$95.00 per person in the Second Floor Dining Room

We will serve our regular a la carte menu for the early seating in both our main and second floor dining rooms. The New Year's Eve Grand Dinner will begin at 9:15 pm for our last seating. A dance floor will be set up on the second floor with a crystal disco ball and Silversound DJ Gaetano playing your favorite tunes throughout the evening. Our main dining room will have a more romantic ambience as guests relax and enjoy a candlelight dinner with harpist Regina Traini playing live soft music in the background.

Best Lunch Bargain in Town

Enjoy a three-course meal and choose from a wide selection of dim sum, soups and salads, entrees and desserts for \$24.95. So come join us and treat yourself to a good lunch for a great price!

Empress Den / Chef's Table

Collaborate with our chef for a special menu and dine in our elegant Empress Den. The room is designed with flowing curtains, intricate grillwork, custom-made wood posts and a line of glowing lanterns. The room can accommodate a maximum of 14 guests and is \$85.00 and higher.

Catered Affairs / Banquets

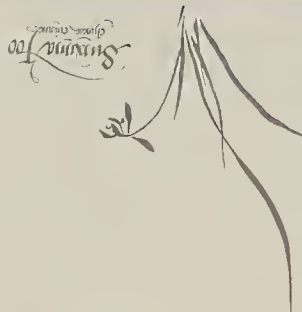
Our second floor offers a special atmosphere for corporate meetings, weddings, birthdays, bar/bat mitzvahs, anniversaries and many other private parties of up to 150 people. The floor can be divided into three rooms:

- Jade Room seats 22 people
- Princess Cheng/Red Lantern seats 50 people
- Orchid Room seats 30 people

A variety of menus can be tailored for your special lunch and dinner affairs. Please feel free to contact Pierre Angeli Dee at 215-543-8907 for more information and availability.

Four Bells: Twice as Nice

Earlier this year Susanna Foo was proud to become a two time recipient of Philadelphia Inquirer restaurant critic Craig LaBan's highest rating of four bells. This rating is "a rare distinction given to those that stand apart, setting standards for the region." LaBan describes the cuisine as "exquisite, sophisticated and creative, with gorgeous presentations polished down to the finest detail." Susanna Foo Chinese Cuisine remains an experience that, "when you're there, you're just swept away."



1512 Walnut Street
Philadelphia, PA 19102
215.545.2666

CELEBRATE CHINESE NEW YEAR

Year of the Ram

According to Chinese beliefs, those born in the year of the Ram tend to be gentle, kind and compassionate about what they do. They make good friends and partners, and enjoy many long and fulfilling relationships. They are unselfish and creative, and are often found in careers that revolve around the arts and social work.

New Year's Eve Dinner

Come and join us to kick off the Chinese New Year with the \$63.00 per person Special New Year Banquet on January 31, 2003 at 6:00 PM with a free Appetizer and Loin Dance.

Banquet of the month

The special menu will also run alongside our regular a la carte menu from February 1 - 28, 2003

Cooking Class

Cooking with Chef Patrick and
Pastry Chef Maria
Monday, February 10, 2003
6:00 pm
\$125.00 tax and gratuity included
Includes wine, hors d'oeuvres and a
four-course dinner

Cooking at Home with Susanna
Monday, February 24, 2003
12:00 noon
Maximum of 12 guests
Wine and lunch will be served



CHINESE NEW YEAR BANQUET

Seared Big Eye Tuna with
Mango Sweet Rice and Reduced Soy Glaze
Baby Angula

Diver Scallop, Prawn and Pear Napoleon
With Taro Pancake
Truffle Sauce

Slowly Roasted Wild King Salmon
with Turmeric Lemongrass Sauce
Wild Mushrooms and Chinese Baby Cabbage

Wok Sautéed Mongolian Lamb Loin
Rice Noodle Soufflé and Spicy Leek Sauce

Chocolate Fantasy with Azuki Bean Pastry

\$65.00 per person
Plus tax and gratuity

perfect holiday presents

Gift Certificate

A Susanna Foo Chinese Cuisine gift certificate is the perfect present to give to friends, business associates and loved ones for any occasion. When you give a Susanna Foo gift certificate, you are giving a gift of an excellent dining experience.

Cookbook

The Susanna Foo Chinese Cuisine Cookbook is now available in paperback for \$20.00. The hardcover version sold over 90,000 copies and was the recipient of the 1996 James Beard Cookbook Award. Susanna is currently working on her second book. It will hopefully be out by 2004.

coming soon

Valentine's Day

February 14, 2003, Friday

It will surely be a memorable evening for you and your loved one here at Susanna Foo Chinese Cuisine. Enjoy a romantic six-course candlelight dinner with live soft jazz. For \$75.00 per person, our menu will feature delicacies such as oysters, passion fruit and chocolates. Please call early for reservations.

The Book and The Cook Festival

March 20, 2003, Thursday

Susanna teams up with good friend Martin Yan, famous host of "Yan Can Cook", for a special dinner. Martin Yan is an internationally renowned TV personality, a master chef, and author of 10 best-selling cookbooks.

March 14 & 16, 2003, Friday & Sunday

Susanna will be joined by the Executive Chef of The Grand Hotel in Taipei, Chef Lin. He has served in many presidential dinners and was featured in the movie "Eat, Drink, Man, Woman", which was nominated for Best Foreign Film at the 1994 Academy Awards. He is one of the most talented chefs in Taiwan.

SEAFOOD

<i>Sizzling Squirrel Sea Bass with Sweet and Sour Sauce</i>	28.50
<i>Soft Polenta with White Corn, Asparagus, Coriander and Ginger</i>	
<i>Roasted Maine Lobster with Japanese Maitake Mushrooms (1 1/4 lbs)</i>	34.50
<i>White Corn Soufflé and Emulsified Lobster Sauce</i>	
<i>Slow-Roasted Atlantic Salmon with Sake, Miso and Ginger Marinade</i>	24.50
<i>Braised Israeli Couscous with Soy Beans, Parsnip and Turnerie-Dill Sauce</i>	
<i>Shrimp and Lobster with Coconut-Lobster Sauce</i>	31.50
<i>Half Maine Lobster, Tiger Prawn and Creamy English Pea Risotto</i>	
<i>Pan-Seared Jumbo Diver Scallops with Emulsified Truffle Sauce</i>	28.50
<i>Grilled Shiitake Mushrooms, Broccoli Rabe and Taro Pancakes</i>	
<i>Roasted Black Sea Bass with Roasted Red Pepper and Tomato Sauce</i>	28.50
<i>Potato Parsnip Purée with Golden Pasty Pons, French Beans and Asparagus</i>	
<i>Seared Big Eye Sushi Tuna with Jalapeño and Rosemary Marinade</i>	29.00
<i>Vegetarian Pad Thai with Pickled Ginger, Tomato Salsa and Red Beet Salad</i>	
<i>Wok-Shaking Diver Scallops and Filet Mignon Szechwan Style</i>	28.00
<i>Yukon Gold Potatoes, Serrano Chili Sauce and Chinese Green Cabbage</i>	
<i>Crispy Jumbo Shrimp with Caramelized Citrus Sauce</i>	27.50
<i>Red Pear Tomatoes, Florida Orange and Coconut Sweet Rice</i>	
<i>Wok-Seared Seafood with Jumbo Prawn, Stuffed Prawn, Scallop, Salmon, Tuna and P.E.I. Mussels with Rice Vermicelli</i>	31.00

MEAT AND POULTRY

<i>Grilled Venison with Rosemary, Jalapeno and Five Spice Marinade</i>	28.50
<i>Sautéed Brussels Sprouts, Shiitake Mushrooms and Artichokes</i>	
<i>Kung Pao Chicken with Jicama, Snap Peas, Mushrooms and Peanuts</i>	17.50
<i>Tea-Smoked Peking Duck Breast with Butteraut Squash Dumplings</i>	29.50
<i>Shanghai Baby Bok Choy, Fennel, and Roasted Granny Smith Apple</i>	
<i>Grilled Baby Rack of Lamb with Saffron Basmati Fried Rice</i>	31.00
<i>Chinese Eggplant Ratatouille with Mango Chutney and French Beans</i>	
<i>Classical Mu-Shu Pork with Shiitake Mushrooms, Tiger Lily Buds, Smoked Bean Curd, Coriander and Brandy Infused Hoisin Sauce</i>	19.50
<i>Grilled Filet Mignon with Saffron Fettuccini</i>	29.00
<i>French Beans, Roasted Plum Tomatoes and Szechwan Peppercorn Sauce</i>	
<i>Crispy Duck with Sweet Potato Purée and Cranberry Chutney</i>	25.50
<i>Sautéed Chinese Vegetables and Braised Star Anise Duck Sauce</i>	
<i>Spicy Mongolian Jamison Baby Lamb with Chinese Eggplant</i>	25.00
<i>Sautéed with Jalapeño Pepper, Clinger, Fennel and Scallion</i>	

**Susanna Foo Chinese Cuisine Cookbook \$20.00
~ Private Dining Available ~
Please ask your server for our banquet menus.*

DIM SUM

<i>Fall Sampler Box</i> <i>Seared Big Eye Tuna, Baby Crab Cake, Ginger Smoked Salmon and Wild Mushroom Dumpling with Maitake Mushrooms</i>	14.50
<i>Grilled Cured Foie Gras and Duck Dumplings</i> <i>Roasted Fuyu Persimmon, Port Wine Reduction and Red Onion Compote</i>	18.50
<i>Lightly Seared Big Eye Tuna with Herb and Peppercorn Crust</i> <i>Sun-dried Tomato Chutney, Pickled Ginger and Wasabi Crème Fraîche</i>	13.50
<i>Beef Tenderloin Satay with Spicy Thai Peanut Sauce</i> <i>Mango Coconut Sweet Rice and Spicy Mandarin Potato Salad</i>	12.50
<i>Grilled Jumbo Tiger Prawn with Spicy Papaya Vinaigrette</i> <i>Avocado, Tomatillo with Vine-Ripened Tomato Fandue and Taro Pancake</i>	13.50
<i>Lobster Dumplings with Emulsified Coconut Lobster Sauce</i> <i>Soy Bean Purée with Coriander and Asparagus</i>	15.50
<i>Steamed Veal and Spinach Dumplings with Ancho Chili Sauce</i> <i>Baby Spinach and Diced Tomatoes</i>	10.50
<i>Wild Mushroom Dumplings with Japanese Maitake Mushrooms</i> <i>White Truffle Oil Vinaigrette</i>	13.50
<i>Spring Rolls with Chicken, Shrimp, Shiitake and Herbs</i> <i>Red Cabbage Salad with Spicy Thai Peanut Vinaigrette</i>	8.50
<i>Hundred Corner Crabcakes with Shaved Fennel and Arugula Salad</i> <i>With Sun-dried Tomato Slices and Mango Salsa</i>	13.50
<i>Dim Sum Sampler with Pickled Napa Cabbage</i> <i>Pan-Fried Pork, Chicken, Veal, Spring Roll and Chinese Eggplant</i>	12.50
SOUP & SALAD	
<i>Seafood Wonton Soup with Shrimp and Bay Scallops</i> <i>P.E.I. Mussels, White Corn, Tomatoes and Herbs</i>	10.50
<i>Susanna Foo Classic Hot and Sour Soup</i> <i>With Pork, Daikon, Tiger Lily Bud, Tofu, Taro and Shiitake Mushrooms</i>	8.50
<i>Creamy Butternut Squash and Parsnip Soup with Jumbo Crabmeat</i> <i>Basil Oil and Red Pepper Cones</i>	11.50
<i>Panko-Crusted Goat Cheese, Asian Pear and Honeyed Walnuts</i> <i>Baby Arugula, Herb Vinaigrette and Korean Pancake</i>	12.50
<i>Organic Baby Greens with Red Mustard and Baby Spinach</i> <i>Grape Tomatoes with Citrus Vinaigrette and Scallion Pancake</i>	9.50
PASTA, RICE & VEGETABLES	
<i>Seafood Pad Thai with Shrimp, Scallops, Tofu and Coriander</i>	11.50
<i>Artichoke Pasta with Roasted Vegetables and Spicy Coconut Sauce</i>	10.50
<i>Susanna Foo Fried Rice with Asparagus, Shrimp and Scallops</i>	10.50
<i>Sautéed Tofu with Chinese Eggplant, Snap Peas and Jalapeño</i>	9.50

Chef's Winter Tasting Menu
Seven Courses

Citrus-Cured Wild Salmon with Osetra Caviar and Asparagus Salad
Micro Curly Cress, Wasabi Crème Fraîche and Soybean-Basil Purée

Pan-Seared Diver Scallop with Stuffed Zucchini Flower
Emulsified Truffle Sauce

Roasted Maine Lobster with Creamy Cauliflower Risotto
English Peas and Japanese Maitake Mushrooms

Grilled Sea Bass with Roasted Red Pepper Sauce
Parsnip Purée and Shanghai Cabbage

Grilled Baby Rack of Lamb with Taro Pancakes
Braised Fennel, Chinese Eggplant and Pickled Kumquat-Grape Chutney

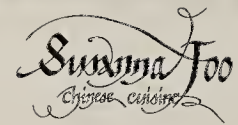
Sorbet Sampler

Chocolate Mousse Napoleon
From our Pastry Chef Marie

\$85.00 per person plus tax and gratuity
All members of the party must participate

Susana Foo
Bygone Cuisine

1512 Walnut Street, Philadelphia, PA 19102
215-545-2666 www.susanafoo.com



Celebrate Valentine's Day
Friday and Saturday, February 14 and 15, 2003

Citrus-Cured Wild Salmon with Osetra Caviar And Asparagus Salad
Miso Cured Cress, Wasabi Crème Fraiche and Soybean-Basil Purée

Roasted Maine Lobster with Zucchini Flower Stuffed with Scallop Mousse
Japanese Maitake Mushrooms and Emulsified Lobster Sauce

Pan-Seared Dover Sole with Stuffed Jumbo Crabmeat
Coconut-Tumeric Sauce and Braised Baby Shanghai Cabbage

Grilled Baby Rack of Lamb with Reduced Sake-Soy Sauce
Taro Ponakei, Roasted Fennel, Chinese Eggplant and Mango-Key Lime Chutney

Sorbet Sampler

Chocolate Mousse Heart

\$75.00 per person plus tax and gratuity
All members must participate

1512 Walnut Street
Philadelphia, PA 19102
215-543-2666



Celebrate Valentine's Day

Friday and Saturday, February 14 and 15, 2003

Citrus-Cured Wild Salmon with Osetra Caviar And Asparagus Salad
Micro Curry Cress, Watake Citrus Fraiche and Soybean-Basil Purée

Roasted Maine Lobster with Zucchini Flower Stuffed with Scallop Mousse
Japanese Matsuko Mushrooms and Emulsified Lobster Sauce

Pan-Seared Dover Sole with Stuffed Jumbo Crabmeat
Coconut-Turmeric Sauce and Braised Baby Shanghai Cabbage

Grilled Baby Rack of Lamb with Reduced Sake-Soy Sauce
Taro Pancakes, Roasted Fennel, Chinese Eggplant and Mango-Key Lime Chutney

Sorbet Sampler

Chocolate Mousse Heart

\$75.00 per person plus tax and gratuity
All members must participate

1512 Walnut Street
Philadelphia, PA 19102
215-545-2666

Sixama Foo

Chinese cuisine



DIM SUM

<i>Foil Sampler Box</i>	14.50
<i>Scored Big Eye Tuna, Baby Crab Cake, Ginger Smoked Salmon and Wild Mushroom Dumpling with Maitake Mushrooms</i>	
<i>Grilled Cured Foie Gras and Duck Dumplings</i>	18.50
<i>Roasted Fuyu Persimmon, Port Wine Reduction and Red Onion Compote</i>	
<i>Lightly Scored Big Eye Tuna with Herb and Peppercorn Crust</i>	13.50
<i>Sun-dried Tomato Chutney, Pickled Ginger and Wasabi Crème Fraîche</i>	
<i>Beef Tenderloin Sotoy with Spicy Thai Peanut Sauce</i>	12.50
<i>Mango Coconut Sweet Rice and Spicy Mandarin Potato Salad</i>	
<i>Grilled Jumbo Tiger Prawn with Spicy Papaya Vinaigrette</i>	13.50
<i>Avocado, Tomatillo with Vine-Ripened Tomato Fondue and Taro Pancake</i>	
<i>Lobster Dumplings with Emulsified Coconut Lobster Sauce</i>	15.50
<i>Soy Bean Purée with Coriander and Asparagus</i>	
<i>Steamed Veal and Spinach Dumplings with Ancho Chili Sauce</i>	10.50
<i>Baby Spinach and Diced Tomatoes</i>	
<i>Wild Mushroom Dumplings with Japanese Maitake Mushrooms</i>	13.50
<i>White Truffle Oil Vinaigrette</i>	
<i>Spring Rolls with Chicken, Shrimp, Shiitake and Herbs</i>	8.50
<i>Red Cabbage Salad with Spicy Thai Peanut Vinaigrette</i>	
<i>Hundred Corner Crabcakes with Shaved Fennel and Arugula Salad</i>	13.50
<i>With Sun-dried Tomato Sauce and Mango Salsa</i>	
<i>Dim Sum Sampler with Pickled Napa Cabbage</i>	12.50
<i>Pan-Fried Pork, Chicken, Veal, Spring Roll and Chinese Eggplant</i>	
SOUP & SALAD	
<i>Seafod Wonton Soup with Shrimp and Bay Scallops</i>	10.50
<i>P.E.I. Mussels, White Corn, Tomatoes and Herbs</i>	
<i>Susanna Foo Classic Hot and Sour Soup</i>	8.50
<i>With Pork, Daikon, Tiger Lily Bul, Tofu, Taro and Shiitake Mushrooms</i>	
<i>Creamy Butternut Squash and Parsnip Soup with Jumbo Crabmeat</i>	11.50
<i>Basil Oil and Red Pepper Coulis</i>	
<i>Panko-Crusted Goat Cheese, Asian Pear and Honeyed Walnuts</i>	12.50
<i>Baby Arugula, Herb Vinaigrette and Korean Pancake</i>	
<i>Organic Baby Greens with Red Mustard and Baby Spinach</i>	9.50
<i>Grape Tomatoes with Citrus Vinaigrette and Scallion Pancake</i>	
PASTA, RICE & VEGETABLES	
<i>Seafod Pad Thai with Shrimp, Scallops, Tofu and Coriander</i>	11.50
<i>Artichoke Pasta with Roasted Vegetables and Spicy Coconut Sauce</i>	10.50
<i>Susanna Foo Fried Rice with Asparagus, Shrimp and Scallops</i>	10.50
<i>Sautéed Tofu with Chinese Eggplant, Snap Peas and Jalapeño</i>	9.50

SEAFOOD

<i>Sizzling Squirrel Sea Bass with Sweet and Sour Sauce</i>	28.50
<i>Soft Polenta with White Corn, Asparagus, Coriander and Ginger</i>	
<i>Roasted Maine Lobster with Japanese Maitake Mushrooms (1 1/4 lbs)</i>	34.50
<i>White Corn Soufflé and Emulsified Lobster Sauce</i>	
<i>Slow-Roasted Atlantic Salmon with Sake, Miso and Ginger Marinade</i>	24.50
<i>Braised Israeli Couscous with Soy Beans, Parsnip and Turmeric-Dill Sauce</i>	
<i>Shrimp and Lobster with Coconut-Lobster Sauce</i>	31.50
<i>Half Maine Lobster, Tiger Prawn and Creamy English Pea Risotto</i>	
<i>Pan-Seared Jumbo Diver Scallops with Emulsified Truffle Sauce</i>	28.50
<i>Grilled Shiitake Mushrooms, Broccoli Rabe and Taro Pancakes</i>	
<i>Roasted Black Sea Bass with Roasted Red Pepper and Tomato Sauce</i>	26.50
<i>Potato Parsnip Purée with Golden Petty Pans, French Beans and Asparagus</i>	
<i>Seared Big Eye Sushi Tuna with Jalapeño and Rosemary Marinade</i>	29.00
<i>Vegetarian Pad Thai with Pickled Ginger, Tomato Salsa and Red Beet Salad</i>	
<i>Wok-Shaking Diver Scallops and Filet Mignon Szechwan Style</i>	28.00
<i>Yukon Gold Potatoes, Serrano Chili Sauce and Chinese Green Cabbage</i>	
<i>Crispy Jumbo Shrimp with Caramelized Citrus Sauce</i>	27.50
<i>Red Pear Tomatoes, Florida Orange and Coconut Sweet Rice</i>	
<i>Wok-Seared Seafood with Jumbo Prawn, Stuffed Prawn, Scallop, Salmon, Tuna and P.E.I. Mussels with Rice Vermicelli</i>	31.00

MEAT AND POULTRY

<i>Grilled Venison with Rosemary, Jalapeño and Five Spice Marinade</i>	28.50
<i>Sautéed Brussels Sprouts, Shiitake Mushrooms and Artichokes</i>	
<i>Kung Pao Chicken with Jicama, Snap Peas, Mushrooms and Peanuts</i>	17.50
<i>Tea-Smoked Peking Duck Breast with Butternut Squash Dumplings</i>	29.50
<i>Shanghai Baby Bok Choy, Fennel, and Roasted Granny Smith Apple</i>	
<i>Grilled Baby Rock of Lamb with Saffron Basmati Fried Rice</i>	31.00
<i>Chinese Eggplant Ratatouille with Mango Chutney and French Beans</i>	
<i>Classical Mu-Shu Pork with Shiitake Mushrooms, Tiger Lily Buds, Smoked Bean Curd, Coriander and Brandy Infused Hoisin Sauce</i>	19.50
<i>Grilled Filet Mignon with Saffron Fettuccini</i>	29.00
<i>French Beans, Roasted Plum Tomatoes and Szechwan Peppercorn Sauce</i>	
<i>Crispy Duck with Sweet Potato Purée and Cranberry Chutney</i>	25.50
<i>Sautéed Chinese Vegetables and Braised Star Anise Duck Sauce</i>	
<i>Spicy Mongolian Jamison Baby Lamb with Chinese Eggplant</i>	25.00
<i>Sautéed with Jalapeño Pepper, Ginger, Fennel and Scallion</i>	

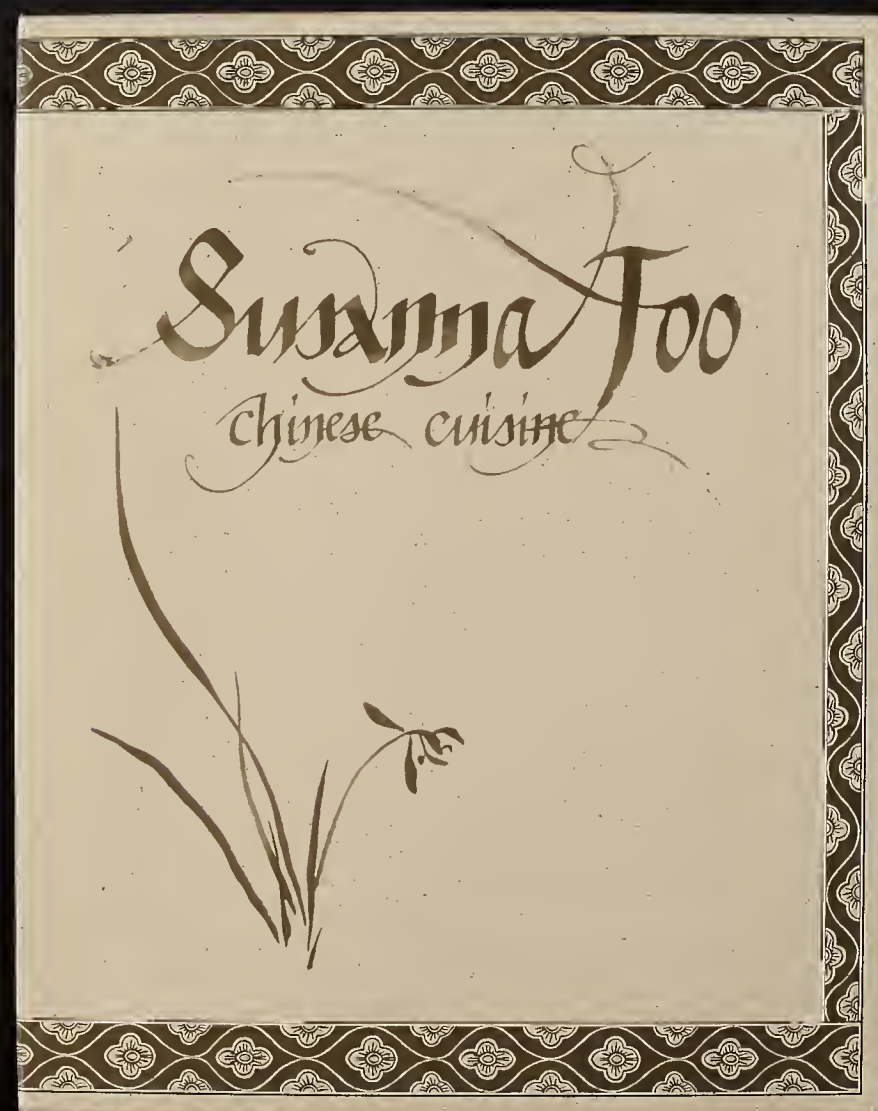
'Susanna Foo Chinese Cuisine Cookbook \$20.00

~ Private Dining Available ~

Please ask your server for our banquet menus.

茶花





AFTER DINNER DRINKS

Dessert Wines	
Chateau Roumieu-Lacoste, Sauternes, 1998	15.00
Tokaji Aszu, Disznoki, 4 Puttonyos, 1993	13.00
Coteaux du Layon, Rochefort, Sorin, 1997	10.00
Moscato d'Asti, Casa Vinicola Marengo, 2000	8.00
Domaine de Durban, Muscat de Beumes de Venise 2001	10.00
Ports	
Churchill-Graham, Single Quinta, Aqua-Alta, 1990	28.00
Dow's, 1985 Vintage	28.00
Graham's 20, Tawny Port	23.00
Dow's Late Bottle Vintage Port, 1995	9.00
Sandeman, Founder's Reserve	8.00
Cockburns, Fine Ruby Port	7.00
Cognacs	
A. de Fussigny X.O.	20.00
Martell, Cordon Bleu	16.00
Remy Martin, V.S.O.P.	10.00
Courvoisier, V.S.	8.00
Hennessy, V.S.	8.00
Grappa	
Berta, Grappa di Moscato d'Asti	17.00
Eaux de Vie	
G.E. Massenez, Mirabelle (Yellow Plum)	22.50
G.E. Massenez, Poire William (Pear)	22.50

DESSERTS

Apple Sampler	8.50
Apple Bread Pudding with Butterscotch Ice Cream	
Green Apple Sorbet and Apple Salad	
White Chocolate-Passion Fruit Opera Cake	8.50
Fresh Fruit and Vanilla Anglaise	
Chilled Coconut Mousse	8.00
Roasted Pineapple, Pineapple Sorbet and Coconut Tapioca Sauce	
Asian Pear Tatin	8.00
Lemon-Rosemary Ice Cream with Cranberry Compote	
Warm Chocolate Cake with Valrhona Chocolate Sauce	8.50
Belgian Chocolate Ice Cream	
Banana Chocolate Tart with Banana Ganache	8.50
Layered with Cashew Phyllo, Banana Ice Cream and Rum Sabayon Sauce	
Chocolate Sampler	12.00
Assorted Selection of Three Chocolate Desserts by our Pastry Chef	
Ginger Crème Brûlée with Fresh Fruit	7.00
Trio of Pear William, Chocolate-Ginger and Raspberry Sorbets	8.00
Fresh Fruits and Almond Tulle	
Trio of Homemade Ice Creams	8.00
Pumpkin, Belgian Chocolate and Vanilla	

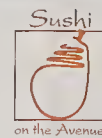
SELECTION OF FINE TEAS AND COFFEE

Individual Pot of Brewed Tea	3.00
China Sichuan Oolong, Chur She Jasmine	
Spring Sencha Green Tea	
100% Natural Caffeine Free Green Tea	2.50
Classic French Roast Coffee	3.00
Espresso	3.50
Cappuccino	3.50

茶花



Catering



Delivery

1431 Spruce Street 215.732.5585 fax 215.732.5584

Soup & Salad

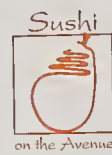
Miso Soup - Light Soy Bean Paste Broth with Diced Tofu and Enoki Mushrooms	3
Soup Du Jour	M.P.
Seaweed Salad - Shredded Seaweed with Julienne Carrots and Red Peppers in a Tangy Sesame Vinaigrette	5
House Salad - Baby Greens with a Fragrant Ginger Dressing	5
Sunomono Salad - Octopus, Mackerel, Snow Crab, and Vegetables in a Vinaigrette Dressing	7.5
Takosu (Octopus Salad) - Octopus and Vegetables in a Vinaigrette Dressing	8
Tuna Tataki Salad - Seared Tuna over a bed of Mixed Greens with a Soy Dressing	12
Nuta - 6 Pieces of Maguro Sashimi over a bed of Cucumbers finished with a Miso Dressing	15
Lobster Salad - Lobster Tail over Mixed Greens served with a Yuzu Garlic Dressing	20

Sushi Appetizers

Edamame - Lightly Salted Soy Bean Pods	4
Shrimp Shumai - Steamed Japanese Shrimp Dumplings	5
Sushi Appetizer - Tuna Salmon, Flake, Striped Bass	9
Sashimi Appetizer - Tuna, Salmon, Flake, Octopus	10
Salmon Sashimi - 6 Pieces Salmon Sashimi	12
Hamachi Tartar - Hamachi and Caviar in Fresh Wasabi	12
Tuna Sashimi - 6 Pieces Tuna Sashimi	15
Toro Tartar - Toro and Caviar in Fresh Wasabi	15
Hamachi Sashimi - 6 Pieces Hamachi Sashimi	20

Sushi and Sashimi Specialties

Unagi-Don - Eel Sashimi over a Bed of Steam Rice	20
Sushi Regular - 8 pcs of Assorted Sushi, Spicy Tuna Maki	23
Sashimi - 10 pcs of Assorted Sashimi	26
Chirashi - 15 pcs of Sashimi over a Bed of Sushi Rice	28
Sushi Deluxe - 10 pcs of Assorted Sushi, California Maki, 1/2 Tuna Maki	30
Sashimi Deluxe - 26 pcs of Assorted Sashimi	35
Sushi Sashimi Combo - 10 pcs of Assorted Sashimi, 5 pcs of Assorted Sushi, Tuna Maki	35
SOA Sushi Select (for 2) - 20 pcs of Assorted Sushi, Spicy Tuna Roll, California Maki	65
Omakase - Chef's Selection of Daily Premium Sashimi Assortment	50/70/100



on the Avenue

1431 Spruce Street
215.732.5585

Catering • Delivery

A La Carte

(two pieces per order)

Botanabi (Sweet Shrimp)	10	Sake (Salmon)	6.5
Ebi (Shrimp)	7	Smoked Salmon	8
Hamachi (Yellowtail)	9	Super White Tuna	7.5
Hirame (Fluke)	6	Sushi (Striped Bass)	7
Hokigai (Surf Clam)	6	Tai (Red Snapper)	8
Hokotate (Live Scallop)	10	Tako (Octopus)	6
Jkura (Salmon Roe)	6.5	Tamago (Egg Omelet)	5
Kani (Snow Crab)	8	Tobiko (Flying Fish Roe)	6.5
Maguro (Tuna)	9	Toro (Fatty Tuna)	10
Otoreo	M.P.	Unagi (Eel)	8
Saba (Boston Mackerel)	6	Uni (Sea Urchin)	10
Sawara (Spanish Mackerel)	6		

SOA Specialty Maki

SOA Maki (8pcs) Eel, Cucumber, Tuna, Salmon, Fluke, Yellowtail, Flying Fish Roe, Scallion	12	Spicy Salmon Maki (6pcs) Salmon, Spicy Sauce, Scallion	7.5
Alaskan Maki (5pcs) Avocado, Smoked Salmon, Cucumber, Snow Crab	8	Spicy Scallop Maki (6 pcs) Scallop, Spicy Sauce, Scallion	7
California Maki (6 pcs) Snow Crab, Cucumber, Avocado	7	Spicy Shrimp Tempura Maki (5 pcs) Shrimp Tempura, Eel, Jalapeno Sauce, Scallion	12
Dragon Maki (8 pcs) Eel, Cucumber, Inside Avocado, Flying Fish Roe Outside	15	Spicy Tuna Maki (6pcs) Tuna, Spicy Sauce, Scallion	7.5
Futonaki (5 pcs) Kamyo, Cucumber, Egg, Avocado	7	Vegetable Maki (6pcs) Avocado, Cucumber, Asparagus	6
Green River Maki (6 pcs) Salmon, Avocado, Wasabi Fish Roe	10	Volcano Maki (6 pcs) Tuna, Avocado, Spicy Sauce, Scallion, Flying Fish Roe	10.5
Hurricane Maki (6 pcs) Yellowtail, Avocado, Spicy Sauce, Scallion, Flying Fish Roe	9	Soft Shell Maki (5 pcs) Soft Shell Crab, Avocado, Spicy Sauce, Scallion, Flying Fish Roe	10.5
Avenue Maki (6 pcs) Smoked Salmon, Cream Cheese, Cucumber	8	Eel/Avocado Maki (6 pcs) Eel/Avocado	7
Orange River Maki (6pcs) Eel, Cucumber, Avocado, Flying Fish Roe	8	Kapa Maki (6 pcs) Cucumber	3
Shrimp Tempura Maki (6 pcs) Shrimp Tempura, Spicy Sauce, Scallion, Cucumber	9	Maguro Maki (6 pcs) Tuna, Scallion	6
		Oshinka Maki (6 pcs) Japanese Pickle	3
		Hamachi Maki (6 pcs) Yellowtail, Scallion	6

Sushi

on the Avenue
1431 Spruce Street
215-732-5585

Lunch Specials

11:30 AM to 2:30 PM, Monday through Saturday

Maki Combo \$7.⁹⁹

Any two(2) Maki *plus* Miso Soup or House Salad

Avenue Maki (4 pcs) Smoked Salmon, Cream Cheese, Cucumber	Eel/Avocado Maki (4 pcs) Eel, Avocado
California Maki (4 pcs) Snow Crab, Cucumber, Avocado	Kapa Maki (6 pcs) Cucumber
Futomaki (4 pcs) Kampyo, Cucumber, Egg, Avocado	Maguro Maki (4 pcs) Tuna, Scallion
Spicy Salmon Maki (4 pcs) Salmon, Spicy Sauce, Scallion	Oshinko Maki (6 pcs) Japanese Pickle
Spicy Tuna Maki (4pcs) Tuna, Spicy Sauce, Scallion	Hamachi Maki (4 pcs) Yellowtail, Scallion
Vegetable Maki (4 pcs) Avocado, Cucumber, Asparagus	Chef's Choice Maki (4 pcs) Daily Special

A La Carte Sushi & Maki Combo \$9.⁹⁹

Any four(4) pieces of Sushi and one(1) of the above Maki
plus Miso Soup or House Salad

Ebi (Shrimp)	Maguro (Tuna)	Suzuki (Striped Bass)
Hamachi (Yellowtail)	Saba (Boston Mackerel)	Tai (Red Snapper)
Hirame (Fluke)	Sawara (Spanish Mackerel)	Tako (Octopus)
Hokigai (Surf Clam)	Sake (Salmon)	Tamago (Egg Omelet)
Jkura (Salmon Roe)	Smoked Salmon	Tabiko (Flying Fish Roe)
Kani (Snow Crab)	Super White Tuna	Unagi (Eel)

SZECHUAN CHINA ROYAL RESTAURANT & COCKTAIL LOUNGE
727 Walnut Street, Philadelphia, PA

OPEN 7 DAYS A WEEK

Mon. thru Thur.: 11:30 AM to 10:00 PM Fri. 11:30 AM to 11:00 PM
Saturday: 12:00 Noon to 11:00 PM Sunday: 2:00 PM to 10:00 PM

FOR HOME PARTY CATERING SERVICE PHONE:

(215) 627-7111 or (215) 627-7112 Fax: (215) 627-5618
(Free Delivery For \$10.00 Purchase or Over)

Name: _____

Address: _____

Phone: _____

Time: _____

APPETIZERS

Spring Roll	1.40
Egg Roll or Vegetable Roll	1.40
Chicken Wings (6)	3.95
Dumplings (6) Pan Fried or Steamed	4.50
Vegetable Dumpling (Pan Fried or Steamed) ..	4.50
Shrimp Toast (4)	4.75
Fantail Shrimp (4)	4.95
Barbecue Spare Ribs (4)	5.95
Sesame Honey Spare Ribs	5.95
Steak on Stick (4)	5.95
Barbecue Roast Pork	5.75
* Hacked Chicken with Assorted Flavors ..	8.25
* Cold Noodle with Hot Sesame Sauce	3.95
Delightful Chinese Pizza (Scallion Pancake) ..	3.50
Pu Pu Platter (for 2)	10.50
Roast Duck (1/2)	8.50
Soy Sauce Chicken (1/2)	7.50
Steamed Shrimp Sui Mai (6)	4.75
Steamed Pork Sui Mai (6)	4.25
Fried Wonton (10)	4.25
Fried Crab Rangoon (6)	4.50

SOUP

	Pt	Or
Wonton Soup	2.25	3.50
Egg Drop Soup	2.00	2.95
* Hot & Sour Soup	2.50	4.50
House Special Wonton Soup	6.25	
Seafood Noodle Soup (For 2)	6.95	
Vegetable Bean Curd Soup	4.95	
* Shredded Pork with Szechuan	4.50	
Pickled Cabbage Soup	6.50	
Dragon & Phoenix Soup	5.95	
Subgum Wor Bar Soup (For 2)	5.50	
Chicken Corn Soup (For 2)	5.50	
Cantonese Shrimp Wonton Noodle Soup (For 2)	6.75	

POULTRY

	Portion
Chicken with Asparagus	8.25
Lemon Chicken	8.25
Champagne Chicken	8.25
Sweet & Sour Chicken	8.25
Diced Chicken with Cashew Nuts	8.25
Moo Goo Gai Pan	8.25
Chicken with Broccoli	8.25
* Chicken with Orange Flavor	9.25
* Shredded Chicken with Garlic Sauce	8.25
Diced Chicken with Hot Pepper & Peanuts ..	8.25
* Curry Chicken	9.50
Crispy Fried Duck (Half)	9.50
Fried Boneless Duck with Mixed Veg. (Half) ..	9.50
Roast Duck Meat with Chinese Vegetables ..	9.95

BEEF & LAMB

	Portion
Pepper Steak with Onion	8.95
Beef with Bamboo Shoots & Black Mushrooms	8.95
Beef with Snow Pea Pods	8.95
Beef with Broccoli	8.95
Beef with Scallions	8.95
* Shredded Beef with Garlic Sauce	8.95
* Spicy Hunan Beef	8.95
Chow Steak Kew	10.50
Sauteed Lamb with Scallion	10.25
* Sliced Lamb Hunan Style	10.25

FRIED RICE, LO MEIN (NOODLE)

	Pt	Portion
Pork or Chicken Fried Rice	4.50	7.25
Shrimp or Beef Fried Rice	4.95	8.25
Pork or Chicken Lo Mein (Soft Noodle)	7.50	
Shrimp or Beef Lo Mein	8.50	
Rice Stick of Your Choice	8.50	
Chow Fun Noodles of Your Choice	8.50	

CHEF'S SPECIALS

	Portion
* Shrimp, Chicken & Beef Szechuan Royal	14.95
Peking Duck	22.50
* Szechuan Flower Basket (Triple Delight)	12.50
* Dragon & Phoenix	12.95
* Prawn & Phoenix	11.95
* Lake Tung Ting Shrimp	10.95
* Hunan Special Shrimp (Seasoning Fried)	11.95
* General Tso's Chicken	9.25
* Sesame Chicken	9.25
* Crispy Orange Flavor Beef	10.25
* Spicy Tingy Scallops & Beef	9.95
Sizzling Beef & Scallops, Peking Style	9.95
Deep Fried Soft Shell Crabs	14.95

SEAFOOD

	Portion
Sauteed Lobster Tails	
(Cantonese, Hunan or Szechuan Style)	16.95
Club Seafood	13.95
Jumbo Shrimp with Cashew Nuts	9.95
Jumbo Shrimp with Lobster Sauce	9.95
Jumbo Shrimp with Mixed Vegetables	9.95
Sweet & Sour Shrimp	9.95
Butterfly Shrimp with Bacon	9.95
Jumbo Shrimp with Black Bean Sauce	9.95
* Jumbo Shrimp with Garlic Sauce	9.95
* Jumbo Shrimp with Chili Sauce	9.95
* Jumbo Shrimp or Scallops	
with Szechuan Style	9.95
* Jumbo Shrimp or Scallops	
w. Dried Red Pepper	9.95
* Golden Crispy Shrimp or Scallops Hunan Style	9.95
Scallops with Asparagus	9.75
Scallops with Tri-Mushrooms	9.75
Whole Fish (Steamed or Fried)	16.95
Fish Filet with Vegetable	9.75
Champagne Fish Fillet	9.75
Salmon Steak with Ginger Scallion	12.50

PORK

	Portion
Moo Shu Pork	8.25
* Double Sautéed Sliced Pork	8.25
Hunan Pork	8.25
* Sliced Pork with Scallions	8.25
Shredded Pork with Peking Sauce	8.25
* Shredded Pork with Garlic Sauce	8.25
Sweet & Sour Pork	7.95
* Yu Shan Chai Tai	7.95

VEGETARIANS CORNER

	Portion
Buddhist Delight	7.50
Sauteed Snow Pea Pods & Water Chestnuts ..	7.50
Sauteed Bamboo Shoots & Black Mushrooms	7.50
Chinese Black Mushrooms & Bean Curd	7.50
* Broccoli with Garlic Sauce	7.50
* Eggplant with Garlic Sauce	7.50
* Bean Curd, Szechuan Style	7.50
* Sautéed String Beans, Szechuan Style	7.50
Spinach Sautéed with Fresh Garlic	7.50
Sauteed Asparagus with Mushroom	7.50

* Hot & Spicy

**SZECHUAN CHINA ROYAL RESTAURANT
& COCKTAIL LOUNGE
SPECIAL LUNCHEONS**

SERVED FROM 11:30 A.M. TO 4:00 P.M. MONDAY THRU SATURDAY

(215) 627-7111 (215) 627-7112

FAX: (215) 627-5618

**FREE
DELIVERY**
(WITHIN 15 BLOCKS)
(WITH \$10 PURCHASE OR OVER)
- TIPS EXCLUDED -

蜀香苑

NEW DISHES FOR LUNCH

Champagne Fish Filet	7.25
• Roast Duck Meat with Mixed Vegetables	7.95
• Ta-Chi Chicken (Diced)	6.95
Chicken with Fresh Ginger	6.95
Pork with Bean Curd Home Style	6.75

NOODLE SOUP AS A MEAL

Cantonese Shrimp Wonton Noodle Soup	6.75
Seafood Noodle Soup	7.50
Roast Pork or Roast Duck Noodle Soup	6.50
Vegetable Noodle Soup	6.25

SEAFOOD

Baby Shrimp with Cashew Nuts	7.50
• Sautéed Baby Shrimp with Chili Sauce	7.50
• Scallops with Garlic Sauce	7.50
Scallops Hunan Black Bean Sauce	7.50
• Jumbo Shrimp Szechuan Style	7.95
Jumbo Shrimp with Mixed Vegetables	7.95
• Sesame Shrimp	7.95

PORK

Sliced Pork with Scallions	6.75
Sliced Pork with Mix Vegetables	6.75
Shredded Pork with Peking Sauce	6.75
• Shredded Pork with Garlic Sauce	6.75
• Double Sautéed Sliced Pork	6.75
• Yu Shan Cha Tai	6.75
(Shredded Pork & Broccoli Sautéed with Hot Sauce)	
Pork Egg Foo Young	6.75

VEGETABLE DELIGHTS

Buddhist Delight	6.25
Sautéed Snow Pea Pods & Water Chestnuts	6.25
• Sautéed String Beans Szechuan Style	6.25
• Bean Curd Szechuan Style	6.25
• Eggplant with Garlic Sauce	6.25
• Sautéed Broccoli with Garlic Sauce	6.25
Bean Curd with Mix Vegetables	6.25

POULTRY

Chicken with Asparagus	6.95
Chicken with Cashew	6.95
Chicken with Broccoli	6.95
Champagne Chicken	6.95
• Kung Pao Chicken	6.95
• Shredded Chicken with Garlic Sauce	6.95
• General Tso's Chicken	7.25
• Sesame Chicken	7.25

BEEF

Beef with Bamboo Shoots & Black Mushrooms	7.50
Beef with Snow Pea Pods	7.50
Beef with Scallions	7.50
• Hunan Beef	7.50
• Shredded Beef with Garlic Sauce	7.50
Beef with Tomato Sauce	7.50

FRIED RICE OR LO MEIN

Fried Rice of Your Choice (Chicken, Beef, Shrimp or Pork)	5.25
Fried Rice with Chicken Wings	5.95
Lo Mein of Your Choice (Chicken, Beef, Shrimp or Pork)	5.95
Chow Fun Noodles of Your Choice (Chicken, Beef, Shrimp or Pork)	6.95

COMBINATION PLATTERS

SERVED WITH YOUR CHOICE OF SOUP, WONTON, EGG DROP OR HOT & SOUR

1. Diced Chicken & Shrimp with Spring Roll & Fried Rice	7.50
2. • Spicy Tingly Scallops & Beef with Spring Roll & Fried Rice	7.75
3. Pepper Steak with Spring Roll & Fried Rice	7.00
4. Beef & Broccoli with Spring Roll & Fried Rice	6.50
5. Sweet & Sour Pork with Spring Roll & Fried Rice	6.75
6. Roast Pork & Chinese Vegetables with Spring Roll & Fried Rice	7.75
7. Spare Ribs with Spring Roll & Fried Rice	6.95
8. Moo Goo Gai Pan with Spring Roll & Fried Rice	7.95
9. Sweet & Sour Shrimp with Spring Roll & Fried Rice	8.25
10. Jumbo Shrimp with Lobster Sauce with Spring Roll & Fried Rice	8.25

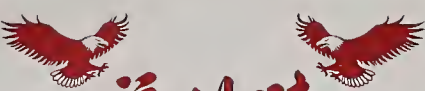
NEW "ROAST" DISHES

11. Sesame Honey Ribs with Vegetable & Steamed Rice	6.95
12. Barbecue Roast Pork with Vegetable & Steamed Rice	6.50
13. Roast Duck with Vegetable & Steamed Rice	7.50
14. Soy Sauce Chicken with Vegetable & Steamed Rice	6.95
15. Roast Pork, Chicken and Duck with Vegetable & Steamed Rice	7.95

00736

00736

實惠午餐碟飯		
190. 什錦飯.....	4.75	
191. 福州炒飯.....	4.50	
192. 牛炒飯.....	4.50	
193. 蝦炒飯.....	4.50	
194. 揚州炒飯.....	3.95	
195. 豆腐牛炒飯.....	3.75	
196. 番茄牛肉飯.....	3.75	
197. 蚝油牛肉飯.....	3.75	
198. 沙茶牛肉飯.....	3.75	
199. 肉片飯.....	3.75	
200. 魚片飯.....	3.75	
201. 海鮮飯.....	3.75	
202. 荔枝肉飯.....	3.75	
203. 刀線抱蛋飯.....	4.50	
204. 醬抱蛋飯.....	4.50	
205. 三寶飯.....	4.25	
206. 韭菜魷魚飯.....	3.75	
207. 豆腐蝦仁飯.....	3.75	
208. 糟大腸飯.....	3.75	
209. 蔥薑大腸飯.....	3.75	
210. 糖醋魚片飯.....	3.75	
211. 醬鴨飯.....	3.75	
212. 卜鴨飯.....	3.75	
213. 醉排骨飯.....	3.75	
214. 酸菜肚片飯.....	3.75	
215. 菜花肚片飯.....	3.75	
216. 紅燒豆腐飯.....	3.75	



福川味

SZECHUAN
TASTY HOUSE

DINE IN & CARRY OUT

TEL.: (215) 925-2839

內設養魚池
家鄉風味
南北小炒
游水海鮮
經濟實惠



902 ARCH STREET,
PHILADELPHIA, PA 19107

OPEN 6 DAYS A WEEK
TUES. - SUN. : 11:00 AM - 12:00 AM
MONDAY: CLOSED

歡迎堂食、外賣、來電即送

特制小點

1. 福州鍋邊	1.50
2. 福州魚丸	3.00
3. 肉卷	2.50
4. 春卷	2.50
5. 魚卷	3.00
6. 龍眼	2.00
7. 炸麵	2.00
8. 元宵	2.50
9. 炒包湯	3.50
10. 鹹肉丸	3.50
11. 魚餃	3.00
12. 牛尾湯	3.50
13. 炸糕仔	9.95
14. 凉拌海蜆頭	11.95
15. 醬生芥菜	6.95
16. 菜絲	5.95
17. 鹹瓜	10.95
18. 糟瓜	10.95
19. 糟蝦干	3.50
20. 炸芥菜	3.50
21. 紅油水餃 (8粒)	3.00
22. 蔥卜絲餅 (2粒)	2.50
23. 韭菜煎蛋 (4粒)	3.00
24. 春卷	4.00
25. 太婆餅片	5.95
26. 麻辣牛肚	5.95
27. 四川碎碎麵	4.50
28. 口水麵	5.95
29. 辣白菜	4.00
30. 成都冷麵	4.00
31. 四川擔擔麵	4.00
32. 零汁排骨 (5塊)	7.00

家鄉風味

33. 回味蝦蟹	8.95
34. 回味牛腩	4.25
35. 回味牛腩	4.25
36. 回味牛肚	4.25
37. 回味雞肚	3.25
38. 回味雞舌	3.25
39. 回味鴨翅 (雞)	3.50
40. 回味水鴨	4.50
41. 回味帶	0.50

風味清炖

42. 自來雞湯	3.50
43. 老鴨湯	4.95
44. 土庫雞	3.50
45. 牛尾湯	3.75
46. 羊肉湯	3.95
47. 老雞湯	4.00
48. 雞米飯	0.50

現煮鮮湯

49. 什錦雞湯	10.95
50. 芙蓉刀塊	9.95
51. 芙蓉肚片	9.95
52. 絲瓜花膠湯	7.95
53. 酸菜魚頭湯	5.95
54. 乾荷豆腐湯	6.95
55. 蟹紅白菜湯	8.95
56. 糊裡糊湯	7.95
57. 酸辣魚湯	8.95
58. 紅糟羊肉	7.95
59. 百花魚肚羹	8.95
60. 西湖牛肉羹	6.95
61. 軟骨魚湯	3.00
62. 樟茶肉絲湯	4.25
63. 紫菜曾菜豆腐羹	4.25
64. 牛肝湯	5.25
65. 金蘭海帶羹	6.95

美味粉麵

66. 卷餅麵	5.25
67. 金蘭鴨麵	4.50
68. 魚肉麵	4.50
69. 羊肉麵	4.25
70. 上海麵	4.25
71. 寧波細平	5.00
72. 牛尾粉干	4.50
73. 絲瓜花膠粉干	5.25
74. 白丸	3.00
75. 牛肝燻化	3.95
76. 樟茶燻化	3.95
77. 煮麵	4.50
78. 煮粉干	3.50
79. 煮細粉干	4.50
80. 煮細粉麵	4.50
81. 煮米粉	3.50
82. 煮粉麵	3.50
83. 煮年糕	3.50
84. 煮糕條	3.50
85. 煮粉麵	3.50
86. 煮魚麵	5.50
87. 煮肉麵	5.50
88. 炒肉麵	6.50
89. 炒魚麵	6.50
90. 炒粉干	3.95
91. 炒粉干	3.95
92. 炒米粉	3.95
93. 炒粉麵	3.95
94. 炒年糕	3.95
95. 炒糕條	3.95

風味海鮮現炒類

96. 椒鹽海鮮魚	11.95
97. 紅汁魚片	8.95
98. 紅燒鮑魚	10.95
99. 清蒸鮑魚	10.95
100. 金銀魚片	11.95
101. 干煎鮑魚	13.95
102. 清蒸鮑魚	13.95
103. 淡糟鴨蹄膀	11.95
104. 金蟬蝦片	12.95
105. 仙掌蝦片	11.95
106. 蟹黃蝦片	11.95
107. 豆豉刀塊	10.95
108. 外燒排骨	7.95
109. 桂地香	7.95
110. 蟹地香	6.95
111. 生炒蟹	8.95
112. 白灼石螺	7.95
113. 豆豉石螺	7.95
114. 椒鹽石螺	7.95
115. 酒糟石螺	7.95
116. 絲瓜花膠	8.95
117. 豆豉花膠	8.95
118. 白灼花膠	8.95
119. 爆炒海蜆殼	11.95
120. 香油明蝦	8.95
121. 椒鹽明蝦	8.95
122. 韭菜炒蟹	8.95
123. 香油滑蟹	時價
124. 香油蟹	時價
125. 香油蟹	時價
126. 香油蟹	時價
127. 豆豉河鱖	時價
128. 溫香蟹大蟹	時價
129. 椒鹽蟹	時價
130. 游水蝦	時價
131. 韭菜田螺	12.95
132. 香油田螺	12.95
133. 椒鹽田螺	12.95
134. 香田螺	8.95
135. 卜糟香鴨	8.95
136. 大腸炒糟	8.95
137. 炒下水	6.95
138. 牛黃椒炒蟹	7.50
139. 爆炒蟹肝	6.95
140. 煎鹽蟹肝	6.95
141. 三鮮鮑巴	9.50
142. 沙茶牛肉	9.50
143. 三鮮豆腐	8.95

風味海鮮現炒類

144. 水香牛肉	10.95
145. 水香魚片	10.95
146. 干燒鮑魚	12.95
147. 紅燒鮑魚	12.95
148. 紅燒鮑魚	12.95
149. 麻婆豆腐	8.50
150. 魚香肉絲	8.50
151. 四川豆瓣肉	9.50
152. 子薑鴨絲	11.50
153. 菜椒魚片	10.95
154. 菜椒蝦	11.50
155. 韭菜茄片	6.95
156. 干蒸四季豆	6.95

滑口素菜

157. 素炒豆腐	8.95
158. 素炒通菜	7.95
159. 福州拌通菜	7.95
160. 磨乳通菜	7.95
161. 素炒絲瓜	7.95
162. 絲瓜炒蝦米	7.95
163. 絲瓜唐芥蘭	6.95
164. 素炒唐芥蘭	6.95
165. 素炒芥菜	6.95

一品牛肉類

166. 韭菜牛肉絲	7.95
167. 水芹牛肉絲	6.95
168. 牛黃牛肉絲	7.50
169. 涼瓜牛肉絲	7.95
170. 甘肅牛肉絲	7.50
171. 韭菜大腸	6.95
172. 韭菜大腸	6.95
173. 韭菜豬紅	6.95
174. 韭菜豬紅	6.95
175. 五花肉卷	6.95
176. 牛黃牛肉卷	7.50
177. 糖醋排骨	7.50
178. 椒鹽排骨	7.50
179. 荔枝肉	6.50
180. 豆豉排骨	6.95

燒類

181. 魚頭豆腐煲	8.95
182. 海鮮豆腐煲	9.95
183. 牛腩菜頭煲	9.95
184. 乾薑鴨煲	8.95
185. 芋頭鴨煲	8.95
186. 魚香茄子煲	7.95
187. 五更腸旺	7.95
188. XO醬花膠	10.95
189. 海參魚肚煲	12.95



廚師精選
CHEF'S SPECIAL



- 海鮮雀巢
67. Seafood in Bird Nest 13.95
(Jumbo shrimp, scallop, squid, crabmeat, fish cake and vegetable in light sauce)
- 魚香兩味
68. 鯊 Shrimp and Scallop in Hot Garlic Sauce 12.95
- 全家福
69. Happy Family 11.95
(Beef, pork, chicken, shrimp & vegetable)
- 湖南雙鮮
70. 鯊 Hunan Twin Flavor 11.95
(Scallop and squid in black bean sauce)
- 魚香干貝
71. 鯊 Scallop in Hot Garlic Sauce 11.95
- 薑蔥龍蝦
72. Lobster w. Ginger & Scallion Seasonal Price
- 菠蘿雞
73. Chicken with Pineapple 8.95
- 雀巢雙柳
74. Birds Nest with Two Flavor 10.95
(Beef & chicken with brown sauce)

~ HOT & SPICY

天旺
大飯店
TING WONG REST. INC.



馳名燒臘 * 粥粉麵飯

Tel.: (215) 928-1883
928-1880

138 N. 10th Street, Philadelphia, PA 19107

SOUP AND APPETIZERS 湯及小食類

春卷	1.	Roast Pork Roll.....	1.25
上海春卷	2.	Spring Roll.....	1.25
蛋花湯	3.	Egg Drop Soup.....	3.75
酸辣湯	4.	Hot and Sour Soup.....	4.75
雞茸粟米湯	5.	Chicken Corn Soup.....	4.75
西洋菜肉片湯	6.	Sliced Pork with Watercress Soup.....	6.75
菠菜豆腐肉片湯	7.	Sliced Pork with Spinach & Bean Curd Soup.....	6.75
海鮮豆腐湯	8.	Sealood Bean Curd Soup.....	8.95
海鮮魚肚羹	9.	Sealood & Fish Maw Soup.....	10.95
西湖牛肉羹	10.	Minced Beef Creamy Soup.....	6.75

SEAFOOD SPECIAL 海上鮮

薑蔥龍蝦	11.	Lobster with Ginger and Scallion.....	Seasonal Price
豉汁龍蝦	12.	Lobster with Black Bean Garlic Sauce.....	Seasonal Price
薑蔥手釧大蟹	13.	Dangerous Crab with Ginger and Scallion.....	Seasonal Price
薑蔥炒蟹	14.	Blue Crab with Ginger and Scallion.....	8.00
干煎龍刺	15.	Pan Fried Crispy Flounder.....	Seasonal Price
清蒸龍刺	16.	Steamed Flounder.....	Seasonal Price
清蒸斯啤	17.	Steamed Sea Bass.....	Seasonal Price
紅燒斯啤	18.	Braised Sea Bass.....	Seasonal Price
豉汁石螺	19.	Snail with Black Bean Garlic Sauce.....	9.95
椒鹽石螺	20.	Salted Pepper Corn Snail.....	9.95
豉汁花螺	21.	Clam with Black Bean Garlic Sauce.....	9.95
椒鹽鮮魷	22.	Salted Pepper Corn Squid.....	8.75
豉汁鮮魷	23.	Squid with Black Bean Garlic Sauce.....	8.75
豉汁蝦球	24.	Jumbo Shrimp with Black Bean Garlic Sauce.....	12.95
椒龍蝦	25.	Shrimp with Lobster Sauce.....	12.95
什菜蝦球	26.	Jumbo Shrimp with Mixed Vegetables.....	12.95
宮保蝦丁	27.	Kung Pao Har Ding.....	8.95
蜜糖蝦仁	28.	Baby Shrimp with Cashewnuts.....	8.95
甜酸蝦	29.	Sweet & Sour Shrimp.....	9.95
紅燒斑腩	30.	Braised Groupa.....	9.50
腐乳通菜	31.	Sauteed Water Spinach.....	8.95
蒜茸白菜苗	32.	Sauteed Baby Bok Choy with Garlic Sauce.....	8.25
蓮藕帶	33.	Buddha's Delight.....	7.25
麻婆豆腐	34.	Bean Curd Szechuan Style.....	7.50
蒜茸菠菜	35.	Sauteed Spinach with Fresh Garlic.....	8.25

HOUSE SPECIAL CHINESE DISHES 精味小菜

中式牛柳	36.	Filet Steak Cantonese Style.....	8.95
家鄉節瓜煲	37.	Squash Home Style Hot Pot.....	8.95
薑蔥田雞	38.	Frog with Ginger and Scallion.....	13.95
炸釀豆腐	39.	Deep Fried Stuffed Bean Curd.....	7.95
豉汁蒸魷	40.	Steamed Eel with Black Bean Sauce.....	Seasonal Price
嗜嗜雞煲	41.	Sizzling Chicken w. Garlic Hot Pot.....	8.95
粉蒸蟹仔煲	42.	Small Crab with Cellophane Hot Pot.....	8.95
黑椒豬扒	43.	Pork Chop with Black Pepper.....	8.95
粉蒸龍蝦煲	44.	Lobster with Cellophane Hot Pot.....	Seasonal Price
黑椒牛仔骨	45.	Beef Rib with Black Pepper.....	9.95
梅菜扣肉	46.	Pork with Sweet Preserved Vegetable.....	8.25
咸魚菜肉餅	47.	Steamed Minced Pork with Salted Fish.....	8.95
川椒花蝦煲	48.	Sauteed Clam with Spicy Pepper.....	9.95

CHOP SUEY DISHES 什碎小菜

本樓小炒	49.	House Special Delight.....	13.95
芝麻雞	50.	Sesame Chicken.....	8.95
左宗雞	51.	General Tso's Chicken.....	8.95
魚香雞片	52.	Chicken with Garlic Sauce.....	8.95
西芹蘭雞	53.	Chicken with Broccoli.....	7.95
唐芥蘭雞	54.	Chicken with Chinese Broccoli.....	7.95
西芹雞柳	55.	Chicken w. Celery.....	7.95
甜酸雞	56.	Sweet & Sour Chicken.....	8.25
腰果雞丁	57.	Chicken Ding w. Cashewnuts.....	8.25
宮保雞丁	58.	Kung Pao Chicken Ding.....	8.25
甜酸肉	59.	Sweet & Sour Pork.....	8.95
常都骨	60.	Pork Chop with Peking Sauce.....	7.95
椒鹽豬扒	61.	Salted Pepper Corn Pork Chop.....	7.95
魚香肉絲	62.	Shredded Pork with Garlic Sauce.....	7.95
蘑菇牛肉	63.	Beef with Mushroom.....	8.25
薑蔥牛肉	64.	Beef with Ginger and Scallion.....	8.25
魚香牛肉絲	65.	Shredded Beef with Garlic Sauce.....	8.25
陳皮牛	66.	Beef with Orange Flavor.....	8.95

CHEF'S SPECIAL	
S 1.* Shredded Pork with Hot Chili in Black Bean Sauce .	7.75
S 2. Lemon Chicken	7.75
S 3.* Hunan Beef	7.75
S 4.* Hunan Chicken	7.75
S 5.* Orange Beef	8.50
S 6.* Orange Chicken	8.50
S 7. Chicken with Sesame Sauce	8.50
S 8. Beef with Sesame Sauce	8.50
S 9.* House Chicken	8.50
S10. Sliced Beef with Bar-B-Q Sauce	8.50
S11. Shrimp in Tomato Sauce	8.50
S12.* Hunan Shrimp	8.95
S13.* Shredded Chicken with Walnuts	8.95
S14.* Kung Pao Chicken and Shrimp	8.95
S15.* General Tso's Triple Delight	9.50
S16. Beef and Scallops with Vegetables	9.50
S17.* Kung Pao Fried Shrimp	9.50
S18.* Shrimp and Scallops in Garlic Sauce	9.75
S19. Seafood Delight	10.50

COMBINATION PLATTERS	
(Served with Fried Rice & Egg Roll)	
C 1. Chicken Chow Mein	5.95
C 2. Shrimp Chow Mein	6.50
C 3. Pepper Steak with Onion	6.50
C 4. Sweet and Sour Chicken	6.50
C 5. Sweet and Sour Pork	6.50
C 6. Shrimp in Lobster Sauce	6.95
C 7. Beef with Broccoli	6.95
C 8. Moo Goo Gai Pan	6.50
C 9. Pork Lo Mein	5.95
C10. Chicken Lo Mei	5.95

* HOT & SPICY

WUHAN CHINESE RESTAURANT
武漢
(814) 849-4814
168 Main Street, Brookville, P.A. 15825

OPEN HOURS:
 Mon. - Fri.: 11:00 am - 9:00 pm
 Sat.: 12:00 Noon - 9:00 pm
 Sun.: 12:00 Noon - 7:30 pm

BUFFET: Mon. - Fri.: 11:00 am - 2:00 pm
Sat. Sun.: 12:00 Noon - 3:00 pm

Eat In or Take Out

LUNCHEON SPECIAL	
(Served with Fried Rice & Egg Roll)	
L 1. Chow Mein (Choice of Beef, Chicken, Pork or Shrimp)	3.95
L 2. Lo Mein (Choice of Beef, Chicken, Pork or Shrimp)	3.95
L 3. Sweet and Sour Pork or Chicken	3.95
L 4. Moo Goo Gai Pan	3.95
L 5. Beef or Pork or Chicken with Broccoli	3.95
L 6. Pepper Steak with Onion	3.95
L 7.* Double Cooked Sliced Pork	3.95
L 8.* Kung Pao Chicken	3.95
L 9.* Kung Pao Shrimp	4.25
L10. Mixed Chinese Vegetable	3.95
L11. Chicken with Almond	3.95
L12. Shrimp with Lobster Sauce	4.25
L13. Sliced Chicken with Snow Peas	3.95
L14. Roast Pork with Mushrooms	3.95
L15. Sesame Chicken	4.50
L16. Chicken with Vegetable	3.95
L17. Beef with Vegetable	3.95
L18. General Tso's Chicken	4.50

APPETIZERS	
1. Egg Roll	1.00
2. Spring Roll	1.00
3.* Szechuan Wonton (4)	1.50
4. Fried Wonton (10)	2.25
5. Crab Rangoon (6)	3.50
6. Fried or Steamed Dumplings (6)	3.95
7. Roast Pork	4.00
8. Bar-B-Q Spare Ribs	(Sm 4) 4.50 (Lg. 8) 8.25
8 a. Chicken Teriyaki	1.00

SOUP	
9. Wonton Soup	1.00
10. Egg Drop Soup	1.00
11.* Hot and Sour Soup	1.50
12. Vegetable Soup (for 2)	2.75
13. Sweet Corn Soup with Minced Chicken (for 2)	3.00
14. Slice Chicken and Crispy Rice Soup (for 2)	3.50
15. House Soup	3.50
(Shrimp, Chicken, Ham and Vegetable in Chicken Broth)	
16. Shrimp Tomato and Crispy Rice Soup (for 2)	4.00
17. San Shin Crispy Rice Soup (for 2)	4.00
(Shrimp, Chicken, Beef and Vegetable)	

FRIED RICE	
(with Egg, Carrot and Green Peas and Onion)	
18. Vegetable Fried Rice	5.00
19. Pork Fried Rice	5.00
20. Chicken Fried Rice	5.00
21. Beef Fried Rice	5.00
22. Shrimp Fried Rice	5.25
23. Combination Fried Rice	5.50
24. Young Chow Fried Rice	6.00



Egg Foo Young

25. Vegetable Egg Foo Young	5.50
26. Beef Egg Foo Young	6.00
27. Chicken Egg Foo Young	6.00
28. Roast Pork Egg Foo Young	6.00
29. Shrimp Egg Foo Young	6.50

CHOW MEIN

30. Vegetable Chow Mein	5.50	35. Vegetable Chop Suey	5.50
31. Pork Chow Mein	5.50	36. Chicken Chop Suey	6.50
32. Chicken Chow Mein	5.50	37. Pork Chop Suey	6.50
33. Beef Chow Mein	5.50	38. Beef Chop Suey	6.50
34. Shrimp Chow Mein	5.95	39. Shrimp Chop Suey	6.95

CHOP SUEY

LO MEIN

40. Vegetable Lo Mein	5.50	White Rice Pt. 0.65	Qt. 1.25
41. Pork Lo Mein	5.50	Soda	0.70
42. Chicken Lo Mein	5.50	Fortune Cookies (10) ...	0.80
43. Beef Lo Mein	5.95	Fried Noodles	0.50
44. Shrimp Lo Mein	6.50		
45. Combination Lo Mein	6.75		

SIDE ORDER

PAN FRIED NOODLES

46. Pan Fried Noodles with Vegetable	6.00
47. Pan Fried Noodles with Chicken	6.00
48. Pan Fried Noodles with Shredded Pork	6.00
49. Pan Fried Noodles with Shrimp	6.75
50. Shanghai Pan Fried Noodles	6.75
<i>(with ham, chicken, shrimp and vegetable)</i>	

DUCK

68. Crispy Duck with House Sc. ... (Half)	9.00	(Whole)	18.00
69. Peking Duck with Pancakes . (Half)	9.50	(Whole)	19.00



CHICKEN

51. Moo Goo Gai Pan	6.95
52. Diced Chicken with Almonds	6.95
53. Curry Chicken	6.95
54. Diced Chicken with Peking Sauce	6.95
55. Sweet and Sour Chicken	6.95
56. Chicken with Broccoli	6.95
57.* Diced Chicken with Hot Green Pepper	6.95
58.* Sliced Chicken with Snow Peas	6.95
59. Sliced Chicken with Bamboo Shoot, Black Mushrooms and Snow Peas	6.95
60.* Sliced Chicken with Mixed Vegetables	6.95
61.* Kung Pao Chicken	6.95
62. Diced Chicken with Black Bean Sauce	6.95
63. Sliced Chicken with Cabbage	6.95
64. Diced Chicken with Cashew Nuts	6.95
65.* General Tso's Chicken	8.50
66.* Sliced Chicken Szechuan Style	7.75
67.* Chicken with Garlic Sauce	7.75

VEGETABLE

V 1.* Home Style Bean Curd	5.50
V 2.* Hot Spiced Bean Curd	5.50
V 3.* Mixed Vegetable with Bean Curd	5.50
V 4.* Cabbage in Hot Sauce	5.50
V 5.* Eggplant in Garlic Sauce with Ground Pork	5.50
V 6. Chinese Combination Vegetable	5.75
V 7. Broccoli in Garlic Sauce	5.75

PORK

70. Moo Shu Pork (with 4 Pancakes)	6.95
71. Shredded Pork with Peking Sauce	6.95
72.* Double Cooked Pork Szechuan Style	6.95
73. Roast Pork with Mushrooms	6.95
74. Roast Pork with Chinese Cabbage	6.95
75.* Shredded Pork in Garlic Sauce	6.95
76. Sweet and Sour Pork	6.95
77. Shredded Pork with String Beans	6.95
78.* Hunan Pork	6.95

BEEF

79. Sliced Beef with Snow Peas	7.25
80. Pepper Steak	7.25
81. Sliced Beef with Bamboo Shoot, Black Mushroom and Snow Peas	7.25
82. Sliced Beef with Tomato	7.25
83. Sliced Beef with Onions	7.25
84. Curry Beef	7.25
85. Sliced Beef with Mixed Vegetables	7.25
86. Sliced Beef in Oyster Sauce	7.25
87. Moo Shu Beef	7.25
88.* Kung Pao Beef	7.25
89. Sliced Beef with Broccoli	7.25
90.* Shredded Beef Szechuan Style	7.25
91. Shredded Beef with Cabbage	7.25
92. Sliced Beef with Black Bean Sauce	7.25
93.* Shredded Beef in Garlic Sauce	7.95
94. Mongolian Beef with Spring Onion	7.95

SEAFOOD

96. Shrimp in Oyster Sauce	7.75
97. Shrimp with Black Bean Sauce	7.75
98. Shrimp with Broccoli	7.75
99. Shrimp with Snow Peas	7.75
100. Sweet and Sour Shrimp	7.75
101. Shrimp with Lobster Sauce	7.75
102. Shrimp with Mixed Vegetables	7.75
103. Curry Shrimp	7.75
104.* Shrimp with Peanuts	8.25
105.* Shrimp in Garlic Sauce	8.25
106. Shrimp with Cashew Nuts	8.25
107. Sautéed Shrimp Mandarin Style	8.25
108.* Kung Pao Scallops	8.75
109.* Scallops in Garlic Sauce	8.75
110. Scallops with Mixed Vegetables	8.75
111.* Shrimp in Hot Sauce Szechuan Style	8.75
111a. Squid with Hot Pepper in Black Bean Sauce ...	7.75

* HOT & SPICY



Spring Specials

Special Wines		Glass	Bottle
S1	Chardonnay, Napa Landing, Napa Valley, 2008	8.50	33.00
S2	Chardonnay, Grant Estate, South Australia, 2008	9.75	38.00
S3	Sauvignon Blanc, Sueni, Marlborough, N.Z., 2010	9.25	36.00
S4	Pinot Grigio, Sival, Veneto, Italy, 2009	7.25	28.00
S5	Riesling, Undone, Rheinhessen, Germany, 2009	8.50	37.00
S6	Pinot Noir, Quail Creek, California, 2009	7.00	27.00
S7	Merlot, Sterling SVC, Central Coast, 2007	7.25	28.00
S8	Malbec, Marras, Mendoza, Argentina, 2007	8.00	31.00
S9	Cabernet Sauvignon, Castle Rock, Napa Valley, 2007	9.75	38.00
S10	Syrah, Renwood "Sierra", Amador, 2004	8.75	34.00

Small Plates

G1	Steamed Six Treasures in a Lotus Leaf	7.95
	With chicken, Chinese sausage, sushi rice, shiitake, water chestnuts and bamboo shoot, with sweet and sour dalcen and carrot	
G2	Pan-Seared Tuna Taco	9.95
	With onion, sweet peppers, tomato, wasabi aioli	
G3	Rice Paper Lobster Rolls	12.95
	Filled with fresh lobster, shiitake, celery, served with baby greens	
G4	Wok-Seared Day Boat Scallop and Petit Steak Tender	10.95
	Scallop with apple sauce, steak with shallot sauce, with Chinese cole slaw	
G5	Grilled Tamarind Glazed Shrimp	10.95
	With Pad Thai salad and chopped roasted peanuts	

Entrees

G6	Chicken Purse with Chinese Plum Sauce	15.95
	Stuffed with mango, asparagus, walnuts and sweat pepper	
G7	Woked Tiger Shrimp and Petit Steak Tender (Spicy)	19.95
	With edamame, fresh corn, asparagus, pepper, Szechuan hot bean sauce	
G8	Crispy Soft Shell Crabs	25.95
	With Chinese broccoli tips, snow peas, potato salad, garlic-hoisin sauce	
G9	Roast Duck with Dates and Grapefruit Sauce	20.95
	Boned half duck with dates, fresh water chestnuts & Chinese broccoli tips	
G10	Grilled Teriyaki Bone-In Prime Rib Steak (16 oz)	27.95
	With spicy Asian slaw and fries, hot mustard aioli	

Dinner Menu

Appetizers

CRISPY SPRING ROLLS	3.95
Stuffed with shrimp, chicken and vegetables	
STEAMED CRABMEAT SAUMAI	7.95
PAN-FRIED TRI-MUSHROOM DUMPLINGS	7.95
With shiitake, portabella and cremini mushrooms, jalapeño peppers and bleu cheese	
STEAMED OR PAN-FRIED PORK DUMPLINGS	6.75
BARBECUED BABY SPARERIBS	8.95
Brushed with our chef's special spicy barbecue sauce	
CHAR-GRILLED SATAY LAMB	7.75
Tender sliced lamb marinated with satay barbecue sauce and char-grilled	
GRILLED THAI CHICKEN	6.75
With a spicy peanut vinaigrette	
GOLDEN CRABMEAT PURSE	9.95
Filled with jumbo lump crabmeat and cream cheese with a tangy chili sauce	
JUMBO SHRIMP IN CRISPY SHREDDED PHYLLO DOUGH	8.95
With coconut, accompanied by a trio of special dipping sauces	
CHINESE PIZZA	3.95
CHICKEN CURLS IN LETTUCE	8.95
Minced chicken, fresh water chestnuts, mushrooms, celery and pine nuts, served in a lettuce cup	
SPICY VEAL RAVIOLI	6.75
In spicy olive oil, jalapeño peppers, ginger and garlic vinaigrette	
POACHED SZECHUAN SEAFOOD DUMPLINGS	6.95
Filled with shrimp and scallops in a spicy sesame sauce	
DIM SUM SAMPLER FOR TWO	11.95
Spring roll, pork pot stickers, tri-mushroom pot stickers, and Szechuan seafood dumplings	

Salads

MIXED GREEN SALAD	4.95
In a light raspberry vinaigrette	
CAESAR SALAD WITH ASIAN PEAR	7.50
With diced chicken tenders, crispy romaine, Parmesan croutons in a classic dressing	
PEKING DUCK SALAD	7.50
With artichoke hearts and green salad in a peppery olive oil vinaigrette	
CRABMEAT AND MANGO SALAD	9.95
Jumbo lump crabmeat, fresh water chestnuts, red onion and mint in a spicy Thai basil vinaigrette	
ANGEL HAIR WITH SPICY SESAME SAUCE	5.50

Soups

YANGMING WORTON SOUP	2.95
EIGHT INGREDIENT HOT & SOUR SOUP	2.95
SHRIMP COCONUT SOUP	5.50
With shiitake mushrooms, glass noodles, galangal, lemongrass, leeks and Thai basil	
SEAFOOD VEGETABLE SOUP FOR TWO	9.95

Vegetables & Tofu

MIXED SAUTEED VEGETABLES	9.95
SPICY SZECHUAN STYLE STRING BEANS	9.95
CHINESE EGGPLANT & TOFU IN A SPICY THAI BASIL SAUCE	11.95
BUDDHA'S DELICACY	12.95
Thin tofu stuffed with steamed Chinese vegetables in a hot, gingery garlic sauce	

MEAT

FOUR FLAVOR BEEF	12.95
Sliced beef with mushrooms, broccoli, leeks and young ginger in a lemongrass sauce	
SPICY SZECHUAN SHREDDED BEEF	12.95
Juliened beef sautéed with shredded celery and carrots in a Szechuan pepper sauce	
SPICY ORANGE BEEF	16.95
Tender sliced beef delicately sautéed in a hot orange peel sauce	
GRILLED FILET MIGNON	23.95
Marinated with Szechuan peppercorn and stone-ground mustard with cremini mushrooms and a teriyaki cabernet reduction	
SPICY WILD-PEPPERED LAMB	14.95
Sliced tender lamb, oyster mushrooms and artichoke hearts in a wild pepper basil sauce	
MONGOLIAN LAMB	14.95
Slices of tender leg of lamb and scallions sautéed with Mongolian barbeque sauce	
GRILLED ASIAN SPICE-RUBBED RACK OF LAMB	23.95
With lemongrass and rosemary demi-glace	
VEAL ESCALLOPS WITH BLACK BEAN SAUCE	15.95
Escallops of tender veal sautéed with leeks, shallots and herbs in a rice wine black bean sauce	
VERY SPICY FIRECRACKER VEAL	15.95
Tender escallops of veal sautéed with snow peas and fresh basil in a peppery jalapeño tomato sauce	
MANDARIN SWEET & SOUR PORK	12.95
In a classic Mandarin sweet & sour sauce	

CHEF'S SURPRISE DINNER

\$33.00 PER PERSON • TWO PERSONS MINIMUM
Let our chef create a memorable evening of gourmet dishes for you.

POULTRY

WOK-SEARED STUFFED MIRIN CHICKEN	15.95
Chicken breast stuffed with shiitake mushrooms, picama and shallots, served with grilled Chinese eggplant and a warm mushroom reduction	
Sliced CHICKEN WITH VEGETABLES	11.95
With shiitake mushrooms, snow peas, broccoli, water chestnuts and carrots in white wine sauce	
CHICKEN AND CASHEWS	12.95
Diced chicken with roasted cashews in a lemongrass oyster sauce	
MU-SHU CHICKEN	13.95
Shredded chicken sautéed with cabbage strips, wood mushrooms and egg, served with Hoisin sauce and four Mandarin pancakes	
SPICY SZECHUAN SESAME CHICKEN	13.95
Sliced white meat chicken stir-fried with a spicy sesame sauce	
SPICY TARRAGON CHICKEN WITH SHIITAKE MUSHROOMS	14.95
Sliced chicken, shiitake mushrooms and snow peas in a chili tarragon sauce	
VERY SPICY RAINBOW WILD-PEPPERED CHICKEN	13.95
Shredded chicken with snow peas, wild mushrooms and zucchini in a peppery rice wine sauce	
GENERAL TSO'S SPICY CHICKEN	14.95
Tender morsels of chicken in an ethereal blend of spices to impart the merest crispness and exquisite flavor	
MANGO CHICKEN WITH MIRIN BRANDY SAUCE	15.95
With fresh water chestnuts, oyster mushrooms and sweet red pepper	
PEKING DUCK	(half) 17.95
The Imperial court experience: our chef slices a whole duck at your table.	(whole) 35.00
Can be ordered anytime without advance notice.	

SEAFOOD

JUMBO LUMP CRABCAKES	19.95
With fresh basil and white wine mustard sauce	
GRILLED NORWEGIAN SALMON	18.95
Filet of salmon rubbed with garlic and Asian herbs, grilled and served in a rice wine black bean sauce flavored with leeks, shiitake mushrooms and sun-dried tomatoes	
SKILLET-SEARED AHI TUNA	22.95
Center-cut sushi-grade tuna marinated with mirin, garlic and ginger, seared rare and served with mirin sake syrup and wasabi oil	
STEAMED WHOLE FISH	MARKET PRICE
With shiitake mushrooms, scallions and Chinese herbs	
SHRIMP AND SCALLOPS WITH VEGETABLES	15.95
With shiitake mushrooms, water chestnuts, broccoli and snow peas in a light lemongrass sauce	
SPICY SAKE BLACK BEAN SHRIMP	15.95
With grilled Chinese eggplant, oyster mushrooms, shallots, zucchini and red peppers	
WOK-TOSSED MUSTARD COCONUT SHRIMP	16.95
Crispy jumbo shrimp in a mustard coconut sauce topped with house-made toffee pine nuts	
WOK-SEARED BRAIDY MISO SHRIMP	17.95
With shiitake mushrooms and spinach	
JUMBO SHRIMP WITH HONEY WALNUTS	17.95
Crispy outside, tender inside, sautéed in a special garlic sauce topped with house-made honey walnuts	
VERY SPICY GUN POWDER SHRIMP	17.95
Jumbo shrimp with water chestnuts in a hot, gingery tomato sauce	
LOBSTER WITH SAFFRON & THAI HERBS	MARKET PRICE
Fresh semi-shell lobster with coconut, curry, saffron, galangal and Thai basil sauce, with shrimp & shiitake mushroom ravioli	
SIZZLING TRIPLE DELIGHT	17.50
Shrimp, chicken and beef sautéed with vegetables and served on a sizzling hot platter	
SEAFOOD IN FLOWER BASKET	19.95
Fresh lobster meat, jumbo shrimp and scallops with fresh vegetables and herbs sautéed with ginger and garlic and served in an intricate noodle basket	

PASTA & RICE

	APPETIZER	DINNER
ANGEL HAIR PASTA AND SHRIMP	8.95	14.95
With fresh basil, garlic and sesame sauce		
SPICY PAD THAI WITH JUMBO SHRIMP		12.95
With vegetables and crushed peanuts in a spicy squid sauce		
SPICY RICE VERMICELLI SINGAPORE STYLE		10.95
With shredded chicken, snow peas, wild mushrooms, and carrots with a touch of spicy curry powder		
SUB-GUM LO-MEIN		9.95
Soft noodles sautéed with shrimp, roasted pork, chicken, bean sprouts and scallions		
CRABMEAT AND SHRIMP FRIED RICE		14.95
With jumbo lump crabmeat, shiitake mushrooms, snow peas, saffron and Thai basil		
Brown rice available with entrees upon request.		

SPARKLING OR STILL BOTTLED WATER (SMALL) 3.50 (LARGE) 5.95

These items are low in cholesterol and fat, and moderate in sodium and calories.
The Winner's Choice is a program of the Man Line Health family of hospitals—The Bryn Mawr Hospital, Bryn Mawr Rehabilitation, The Lankenau Hospital and Paoli Memorial Hospital—with support from ARA Services.
18% gratuity will be added to all parties of 10 or more.

YANGMING GOURMET DINNER
\$43 PER PERSON • FOUR PERSONS MINIMUM

For those who wish to experience the ultimate in Chinese and Continental culinary arts, our chef will prepare an exceptional eight course dinner. The ingredients, flavors, aroma and colors of each course are artfully prepared to achieve the Oriental Ideal of variety, harmony and completeness. Please ask a member of our experienced staff for details and a sample menu.

A HISTORY OF THE YANGMING BUILDING

The first known building on the site of what is now Yangming was a tavern, licensed in 1765 to Peter Evans. In 1773, new owner Jacob Wynkoop changed the name to the "Seven Stars" and hung out a sign picturing the Big Dipper. During its colorful history, the tavern was also called "The Rose and Crown," a name borrowed from Oliver Cromwell's coat of arms.

In 1831, the "Old Store" was built on the triangular site bound by County Line Road and Old Lancaster Road (now Conestoga Road). It was later renamed the General Store, and operated by Thomas Crossely and his wife. The store again changed hands in 1869, when it also housed the West Haverford Post Office.

In 1896, new owners Jessie Weaver and Milford Baldwin ran the "Baldwin Store." Later, it became a grocery and feed store. The upstairs loft served as a community gathering place and a setting for prizefighters and minstrel shows. Bryn Mawr fight fans saw Jack Johnson fight here before he became World Champion.

In the 1930's, the building again housed a restaurant, the Conestoga Mill. Ownership changed on four more occasions before Gus Avgerinos took over the restaurant in 1979.

In April 1990, I bought the restaurant. After a major interior and exterior renovation, the restaurant re-opened one year later as Yangming, which means "sunny, bright and happy." Eleven years later, Yangming has again been fully renovated, and continues to pursue the highest standard of culinary art and innovation.

I look forward to serving you the finest cuisine in a warm and elegant setting, now and in the years ahead.

Michael M. Wei

Recent renovations to our elegant Continental Room have dramatically enhanced the great hall, which will accommodate private parties of up to 200 guests.

www.yangmingrestaurant.com



Master Chef Zhang's
Szechuan Specialties

Small Plates (Cooled Dishes)

- **Z10 怪味雞 Chicken with Spicy, Sour & Sweet Sesame Sauce..... 7.95
**Z11 口水雞 Sliced Chicken with Hot Szechuan Peanut Sauce 7.95

Noodles

- *Z17 擔擔麵 Dan Dan Noodles with Hot Meat Sauce 5.95

Entrees

- **Z31 水煮牛肉 Beef in Hot Pepper Sauce13.95
**Z32 孜然羊(或牛)Cumin Lamb (or Beef)..... 14.95
**Z33 乾鍋羊肉 Chili Lamb in Cooking Pot 14.95
**Z41 重慶辣子雞 Chongqing Crispy Chicken with Hot Dry Pepper 13.95
**Z42 三椒扁雞 Szechuan Tri-Pepper Chicken12.95
*Z50 香辣大蝦 Fragrant Chili Jumbo Shrimp 16.95
Z51 黑娃大蝦 Jumbo Shrimp with Minced Pork & Marinated Veggies .. 16.95
Z52 鍋耙三鮮 Shrimp, Beef and Chicken with Crispy Rice 17.95
**Z53 水煮魚片 Fish Fillet in Hot Pepper Sauce 16.95
**Z54 泡椒魚片 Fish Fillet with Pickled Hot Pepper 16.95
**Z55 乾鍋魚片 Chili Fish Fillet in Cooking Pot17.95
**Z56 麻辣豆花魚 Fish Fillet and Tofu in Mala Sauce 17.95
**Z61 麻婆豆腐 Mapo Tofu with Chili Meat Sauce 9.95

*Hot & Spicy **Very Hot & Spicy
Upon request, the degree of spice will be prepared as desired.

YANGMING

CLASSIC & INNOVATIVE CHINESE & INTERNATIONAL CUISINE

1051 Conestoga Road Bryn Mawr, PA 19010 (610) 527-3200 fax (610) 527-0229 www.yangmingrestaurant.com



ADVENTUROUS BOWL

All simmered in a rich broth and served in a bowl. All beef stew use Chinese beef stew together with beef tendon.

(A80) Vegetarian Delight
bowl.....4.25
Vegetables, Tofu & Vermicelli
simmered in a rich broth.
(A81) Beef Stew bowl.....5.25
(A82) Stewed Beef with
Tofu bowl.....5.50
(A83) Stewed Beef with
Eggplant bowl.....5.50

(A84) Fish & Beef Balls
Delight bowl.....5.50
(A85) Seafood Tofu Delight
bowl.....6.50
Shrimp, squid, fish balls &
sea legs simmered with
vegetables, vermicelli & fried
Tofu in a rich broth.

ADVENTUROUS SPECIALS

(A90) Hong Kong Rice
Noodles.....4.95
Pan Fried Rice Noodle with
Beef Hong Kong style.
(A51) Szechuan Rice
Noodles.....4.95
Rice Noodles with shrimp,
peas and vegetables in Curry
sauce.
(A52) Hawaii's Fried Rice...5.25
Scalloped, pineapple & nuts
czechoslovakian Fried Rice.
(A53) Fresh Shrimp
Wien Toss Soup.....3.75
(A54) Kung Pao.....1.50
(A55) Curry Squid.....5.75
Fresh squid stir-fried with green
pepper, onion, mushrooms,
water chestnuts in a curry sauce.
(A56) Kung Po Squid.....5.75
Fresh squid stir-fried with deer
cut chery, mushrooms, broccoli,
carrots, water chestnuts and
seasoned peanuts in a spicy sauce.

(A57) Pepper Squid.....6.75
Fresh squid stir-fried with
green bell peppers and onions
in garlic pepper sauce.
(A58) Clinger Squid.....6.75
Squid sauteed with fresh-grated
ginger and sprinkled with
green onions.
(A59) Clinger Shrimp
(Head-on).....7.65
Fresh shrimp (head-on)
sauteed with fresh-grated
ginger and sprinkled with
green onions.
(A60) Shrimp Shrimp
(Head-on).....7.65
Fresh shrimp (head-on)
sauteed and comes with chef's
special sauce.
(A61) Peppercorn Shrimp
(Head-on).....7.65
Crispy shrimp (head-on)
sprinkled with peppercorns
and salt.
(A62) Tomato Shrimp
(Head-on).....7.65
Fresh shrimp (head-on) sauteed
with chef's special tomato sauce.

SIDE ORDERS

(21) Steamed Rice.....0.50
(22) Chippy Noodles.....0.50
(23) Side Order Fried Rice...3.75

BEVERAGES

(K1) Soft Drinks.....0.70
(K2) Ice Tea.....0.70

(K3) Hot Tea.....0.45
(K4) Coffee.....0.55
(K5) Extra Pancake.....0.50
(K6) Fortune Cookie.....0.15

LUNCHEON SPECIALS (\$3.95)

(Served From 11:00-2:00)

(Served with Fried Rice and Fortune Cookie)

Day	Special	Entrée	Appetizer
Monday	A	Cashew Chicken	Crab Rangoon
Monday	B	Beef Lo Mein	Honey Chicken
Tuesday	A	Moo Goo Gai Pan	Crab Rangoon
Tuesday	B	Beef With Vegetables	Honey Chicken
Wednesday	A	Szechuan Chicken	Fried Won Ton
Wednesday	B	Lemon Chicken	Mixed Vegetables
Thursday	A	Cashew Chicken	Egg Roll
Thursday	B	Sweet & Sour Pork	Fried Won Ton
Friday	A	Moo Goo Gai Pan	Fried Won Ton
Friday	B	Pineapple Chicken	Egg Roll

CATERING

- Let Us Cater To Your Needs! For your next business luncheon, office party or family get together, call YumWok Catering and we'll do the rest. We can cater from 10 to 500 people.
- Catering Plans:
Plan A: We do it all, just let us know the number of guests and type of occasion, we will do the rest.
Plan B: Order directly from menu.
Plan C: Creative catering — Everything possible!
- Free delivery, Limited area, Minimum order \$40.00
- Advance notice appreciated but not required.

YumWok
RESTAURANT



DINE IN • CATERING
CARRY OUT

687-7777

**VOTED BEST VALUE,
FAST LUNCH.**

*By City Pittsburgh Paper
in The BEST of Pittsburgh '92.*

HOURS: Monday-Sunday 11:00 AM - 10:00 PM
CARRY OUT PARKING ALL HOURS
Nearby FREE Parking After 5:00 PM and Weekends

(NEAR CATHEDRAL OF LEARNING)
IN OAKLAND
400 SOUTH CRAIG STREET
PITTSBURGH, PA 15213
FAX 681-3333

Welcome to YumWok

We welcome your family and friends to YumWok. When you dine with us, we're committed to make sure that your meal will not only taste great, but it will be healthy for you too. We use only top-quality meats and the freshest vegetables available. And for your cholesterol concern — we cook only with Vegetable Oil.

SOUP AND SNACKS

- | | |
|--|--|
| (1) Egg Roll 1.00 | (6) Wai Tsoi Soup 1.25 |
| (2) Crab Rangoon (6) 1.75 | Traditional pork-filled wontons in a clear chicken broth with scallions. |
| (3) Crispy deep-fried pork with a fling of crab meat, vegetables and cream cheese. | (8) Hot & Sour Soup 1.25 |
| (4) Szechwan Honey Chicken (8) 2.75 | Pork, chili, wood ear mushrooms and vegetables in a spicy hot soup. |
| (5) Fried Wai Tsoi (10) 1.50 | (7) Chicken Corn Soup 1.25 |
| | Chicken and corn combined to make a savory soup. |
| | (9) Sesame Cold Noodles 2.95 |

CHEF'S SPECIAL

- | | |
|---|--|
| (C1) Chinese Vegetables 3.95 | (C6) Seafood Imperial 6.95 |
| A tempting assortment of vegetables — snow peas, broccoli, bok choy, bean sprouts, carrots, mushrooms, water chestnuts, tofu. | Shrimp & sea legs are stir-fried with seasonal vegetables in a Cantonese white sauce. |
| (C2) Eggplant & Tofu 4.75 | (C7) General Tao's Chicken ... 6.50 |
| Eggplant & tofu are fried in a Szechwan sauce. | Crispy chicken thighs coated with General Tao's sauce. |
| (C3) Pineapple Chicken 3.50 | (C8) Szechwan String Beans ... 4.75 |
| Pieces of battered chicken blended with pineapples in a sweet & sour sauce. | Fresh, crisp string beans stir-fried with ground pork. |
| (C4) Triple Crown 5.50 | (C9) Sweet & Sour Chicken ... 6.50 |
| Shrimp, sliced beef and chicken breast are stir-fried with seasonal vegetables in a Hunan sauce. | Battered shrimp, chicken and pork blended with green peppers and pineapples in a sweet & sour sauce. |
| (C5) Szechwan Delight* 6.95 | (C10) Orange-Pineapple Beef ... 6.75 |
| Tender shrimp and chicken breast are stir-fried with seasonal vegetables in Szechwan sauce. | Marinated butter-fried flank steak stir-fried and glazed with a tangy orange sauce. |

CHICKEN

- | | |
|---|---|
| (C11) Moo Goo Gai Pan 5.15 | (C15) Crabmeat Chicken 5.50 |
| White breast meat stir-fried with seasonal vegetables in a Cantonese white sauce. | Chicken stir-fried with dice cut scallions, celery, carrots, water chestnuts and minced crabmeat in a Hunan sauce. |
| (C12) Hong Pao Chicken* 5.15 | (C16) Moo Goo Chicken 5.75 |
| Chicken stir-fried with dice cut scallions, celery, carrots, water chestnuts and minced peanuts in a spicy Hunan sauce. | Stir-fried white breast meat with shredded cabbage, bamboo shoot and scallions served with soft Mandarin pancakes and hoisin sauce. |
| (C13) Szechwan Chicken* 5.15 | (C17) Lemon Chicken 5.45 |
| White breast meat stir-fried with seasonal vegetables in a Szechwan sauce. | Two tender-battered breasts served with a light lemon sauce. |
| (C14) Curry Chicken 5.15 | |
| White breast meat stir-fried with green peppers, onion, scallions, water chestnuts in a curry sauce. | |

BEEF

- | | |
|---|---|
| (B1) Beef With Vegetables... 5.75 | (B4) Szechwan Beef* 5.75 |
| Tender sliced beef stir-fried with seasonal vegetables. | Tender sliced beef stir-fried with seasonal vegetables in a Szechwan sauce. |
| (B2) Pepper Steak 5.75 | (B5) Mongolian Beef 5.75 |
| With green bell peppers and onions in dark pepper sauce. | Sliced steak, scallions and onion in a Hunan sauce. |
| (B3) Kung Pao Beef* 5.75 | (B6) Beef With Broccoli 6.00 |
| Marinated beef stir-fried with dice cut celery, scallions, broccoli, carrots, water chestnuts and roasted peanuts in a spicy sauce. | Tender sliced beef stir-fried with broccoli in a Hunan sauce. |

PORK

- | | |
|--|---|
| (P1) Sweet & Sour Pork 5.15 | (P4) Moo Shu Pork 5.75 |
| Pieces of lean battered pork with pineapple and fresh green peppers. | Stir-fried tender pork with shredded cabbage, bamboo shoot and scallions served with soft Mandarin pancakes and hoisin sauce. |
| (P2) Szechwan Spiced Pork* 5.15 | (P5) Ma Po Tofu* 4.50 |
| Shredded pork stir-fried with bean sprouts, scallions, bamboo shoot and red pepper in a Hunan sauce. | Tofu simmered with marinated minced pork in a combination of hoisin & Hunan sauce. |
| (P3) Twice Cooked Pork* ... 5.15 | |
| Combination of tender pork, cabbage, scallions, hot peppers in a spicy Hunan sauce. | |

SEAFOOD

- | | |
|---|---|
| (S1) Shrimp With Vegetables 6.50 | (S4) Sweet & Sour Shrimp ... 6.50 |
| Tender shrimp stir-fried with seasonal vegetables in a Cantonese white sauce. | Battered shrimp blended with green peppers and pineapples in a sweet & sour sauce. |
| (S2) Szechwan Shrimp* 6.50 | (S5) Crabmeat Shrimp 6.75 |
| Tender shrimp stir-fried with seasonal vegetables in a Szechwan sauce. | Tender shrimp stir-fried with dice cut scallions, celery, carrots, water chestnuts and roasted cashew in a Hunan sauce. |
| (S3) Shrimp With Lobster Sauce 6.50 | (S6) Moo Shu Shrimp 4.75 |
| Stir-fried tender shrimp with shredded cabbage, bamboo shoot and scallions served with soft Mandarin pancakes and hoisin sauce. | |

VEGETARIAN CHOICES

- | | |
|-----------------------------------|-----------------------------------|
| (V1) Chinese Vegetables 3.75 | (V5) Szechwan String Beans* 4.75 |
| (V2) Szechwan Eggplant* ... 4.25 | (V6) Moo Shu Vegetables ... 5.25 |
| (V3) Braised Tofu 4.25 | (V7) Szechwan Broccoli* ... 4.75 |
| (V4) Fried Tofu 4.75 | (V8) Stir-Fried Bean Sprouts 4.25 |

***Added meat for \$1.

FRIED RICE

- | | |
|-------------------------|----------------------------|
| (F1) Chicken 4.15 | (F4) Vegetables 4.15 |
| (F2) Beef 4.15 | (F5) Shrimp 4.50 |
| (F3) Pork 4.15 | (F6) Onions 4.50 |
| | (Shrimp, chicken & pork) |

LO MEIN (Soft Noodle)

- | | |
|-------------------------|----------------------------|
| (L1) Chicken 4.75 | (L4) Vegetables 4.75 |
| (L2) Beef 4.75 | (L5) Shrimp 5.50 |
| (L3) Pork 4.75 | (L6) Onions 5.75 |
| | (Shrimp, chicken & beef) |

CHOP SUEY & CHOW MEIN

- Chop Suey serves with steamed rice and Chow Mein serves with crispy noodle.
- | | |
|--|--|
| (C1) Chicken Chop Suey or Chow Mein 3.55 | (C4) Vegetable Chop Suey or Chow Mein 3.95 |
| (C2) Beef Chop Suey or Chow Mein 3.95 | (C5) Shrimp Chop Suey or Chow Mein 4.25 |
| (C3) Pork Chop Suey or Chow Mein 3.95 | (C6) Chicken Chop Suey or Chow Mein 5.50 |

Join us and be adventurous!

ADVENTUROUS SOUP NOODLES

- Used famous Hong Kong Wai Tan noodle; can substitute to egg noodle, Fun, Mei Fun.
- | | |
|--------------------------------------|---|
| (A1) Fresh Shrimp Wai Tan ... 3.75 | (A7) Noodles with Wai Tan & Beef Shw 4.25 |
| (A11) Noodles with Beef Shw ... 3.75 | (A12) Noodles with Beef Shw ... 3.95 |
| (A13) Noodles with Beef Shw ... 3.95 | (A14) Noodles with Beef Shw ... 3.75 |
| (A15) Noodles with Beef Shw ... 3.75 | (A16) Noodles with Beef Shw ... 3.75 |
| (A17) Noodles with Beef Shw ... 3.75 | (A18) Noodles with Beef Shw ... 3.75 |
| (A19) Noodles with Beef Shw ... 3.75 | (A20) Noodles with Beef Shw ... 3.75 |

ADVENTUROUS CHINESE PASTA

- Using Egg Noodle (except A30 & A31 using Hong Kong Wai Tan noodle) can substitute to Hong Kong Wai Tan noodle, Fun & Mei Fun.
- | | |
|--|--|
| (A30) Pepper Sauce 3.50 | (A37) Shrimp with Lobster Sauce 5.50 |
| (A31) Pepper Sauce With Wai Tan 4.50 | (A38) Curry Spicy Sauce ... 5.50 |
| (A32) Peeking Sauce 4.75 | (A39) Green Mustard & Peck 4.75 |
| (A33) Beef Shw Sauce 4.55 | (A40) Eggplant & Meat Sauce 4.75 |
| (A34) Pepper Shrimp Sauce ... 4.75 | (A41) Szechwan Spicy Pork Sauce 4.75 |
| (A35) Vegetarian's Choice 4.75 | (A42) Tomato Beef Sauce ... 4.95 |
| (A36) Seafood Sauce 5.75 | |

NOTE: * = Mild spicy. Please specify how spicy you would like your dish to be prepared. Medium spicy — for intermediate; very spicy — for the truly advanced. Or ask for a hot sauce on the side.

**ZAW'S
ASIAN FOOD**

Special Lunch Menu
Orders to take out

2110 MURRAY AVENUE, SQUIRREL HILL, PA 15217
PHONE: (412) 521-3663 (FOOD)

1. FRIED RICE:
Vegetable Fried Rice \$2.30
Chicken, Beef or BBO Pork Fried Rice . . . \$2.75
Shrimp Fried Rice \$2.95
Yang Chu Fried Rice \$3.25
2. FRIED NOODLE (Lo Mein):
Vegetable Lo Mein \$2.60
Chicken, Beef or BBO Pork Lo Mein \$2.95
Shrimp Lo Mein \$3.25
3. NOODLE SOUP:
Chicken & Vegetable Noodle Soup \$2.95
Shrimp & Vegetable Noodle Soup \$3.25
4. Plain Fried Rice with Egg Roll (1) \$2.05
5. Plain Fried Rice with Chicken Wings (3) \$2.25
6. Fried Bean Sprouts with Tofu over Steamed or Fried Rice \$2.65
7. Sauteed Vegetables over Steamed or Fried Rice \$2.95
8. Curry Chicken or Curry Beef over Steamed Rice \$3.25

*All the following dishes are served with Fried Rice or Steamed Rice and
Choice of Soup (Wonton or Hot & Sour or Egg Drop)*

9. BBO Pork Egg Foo Young \$3.50
10. BBQ Pork with Broccoli \$3.50
11. Sweet & Sour Pork or Chicken \$3.50
12. MOO GOO KAI PAN \$3.50
13. KUNG PAO CHICKEN \$3.50
14. Chicken with Spicy Sauce \$3.50
15. Chicken with Black Bean Sauce \$3.50
16. Beef with Broccoli \$3.50
17. Beef with Sate Sauce \$3.50
18. Pepper Steak with Onions \$3.50
19. GENERAL TSO'S CHICKEN \$4.25
20. Sesame Chicken \$4.25
21. Szechuan Spiced Beef \$4.25
22. KUNG PAO SHRIMP \$4.25
23. Shrimp with Vegetable \$4.25
24. Shrimp with Broccoli \$4.25
25. Seafood with Vegetable \$4.75

TVE Monday - Saturday 11 A.M. - 3:00 P.M.

TIRAMISU
ESPRESSO SOAKED SPONGE CAKE ALTERNATES WITH A
COCKTAIL OF CREAMS, ELEGANTLY DUSTED WITH COCOA
POWDER, MADE WITH MARSCARPONE CHEESE
\$5.50

CHOCOLATE TARTUFO
CLASSIC TARTUFO WITH ZABAGLIONE CREAM CENTER
COVERED WITH CHOCOLATE GELATO & DUSTED WITH COCOA
POWDER
\$5.00

CAPPUCCINO TARTUFO
CLASSIC TARTUFO WITH A CAPPUCCINO CREAM CENTER COVERED
WITH COFFE GELATO & CRUSHED CARAMELIZED HAZELNUTS
\$5.00

CHOCOLATE TOFFEE TORTE
A WALNUT CRUST WITH ONE LAYER OF CHOCOLATE GANACHE,
A SECOND LAYER OF BROWN SUGAR BUTTERCREAM & A
MOCHA ICING
\$5.50

CHOCOLATE CARAMEL PYRAMID
PYRAMID-SHAPED BITTER CHOCOLATE MOUSSE WITH A
MOLTEN CARAMEL CENTER, ALL DUSTED WITH COCOA POWDER
\$5.00

CHOCOLATE EXTRAVAGANZA
THREE LAYERS OF HOMEMADE CHOCOLATE CAKE WITH TWO
LAYERS OF CHOCOLATE MOUSSE DECORATED WITH CHOCOLATE
GANACHE
\$5.00



ZEN TEAHOUSE
225 N. 11TH STREET
PHILADELPHIA, PA 19107
(215) 629-4848

BRING YOUR LAPTOP AND YOUR WIRELESS
CARD AND SURF THE INTERNET AS YOU DRINK
YOUR BUBBLE TEA!!!

STORE HOURS:

MONDAY: CLOSED	TUES - WED: 2PM - 10PM
THURSDAY - 2PM - 11PM	FRIDAY: 12AM - 11PM
SATURDAY: 11AM - 11PM	SUNDAY - 11AM - 10PM

... We also offer a variety of appetizers daily, please
ask a Zen staff member for more information
... We also carry a variety of coconut jellies in
Lychee, pineapple, and green apple flavours
... .50 extra to mix jellies and tapioca

Tax is not included in prices

